



Valentine's Menu

STARTERS

Mini Beef Wellington Bites

with mushroom duxelles and red wine jus

Pan-seared Scallops & King Prawns

with pea purée, crispy pancetta, and truffle oil

Mediterranean Mezze board for two

falafel, hummus, baba ghanoush, marinated olives, and warm flatbreads

MAIN COURSE

Chicken Ballotine

with champagne cream sauce, fondant potatoes, and glazed baby vegetables

Grilled Sea Bass

with lemon and herb butter, crushed new potatoes, tenderstem broccoli, and sauce vierge

Roasted Lamb Rump (cooked pink)

with creamy dauphinoise potatoes, buttered green beans, minted pea purée, and red wine jus

Vegan Wellington

layers of mushrooms, spinach, and beetroot in puff pastry, served with roasted vegetables and vegan gravy

DESSERT

Chocolate Fondant

with raspberry coulis and vanilla bean ice cream

Tiramisu for two to share

classic Italian dessert with coffee-soaked sponge and mascarpone cream

Eton Mess for Two

layers of meringue, whipped cream, and fresh berries in a sharing bowl