



# 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