

Valentine's Day

Thursday 14th February

On Arrival: Scarlet O'Hara Cocktail
(a concoction of Southern Comfort, cranberry and lime)

Starters

To Share: Mezze Platter
hummus, olives, foccacia and feta with roasted red peppers, thyme mushrooms

To Share: Fish Platter
Home smoked fish: mackerel, trout and salmon with crab meat and langoustines

To Share: Baked Camembert
box-baked Normandy Camembert served with spicy cranberry relish and toasted crusty bread.

Scottish King Scallops
with dry sherry, tarragon butter, crumb topping

Main Courses

To Share: Steak to Share: a 20oz Ribeye Steak
served with home made chips, mushrooms, bone marrow, béarnaise sauce

Pancetta wrapped Breast of Free Range Chicken
Stuffed with boursin and red peppers, red pepper sauce, roast potatoes

Roasted Fillet of Monkfish
with spinach, cockles and brown shrimps

Moroccan Spiced Squash and Chickpea Tagine
served with chickpea flatbread on the side

Desserts

Espresso Martini Tiramisu
tiramisu and booze – what's not to like

To Share: Dessert Platter
mini crème brûlée, cheesecake, chocolate brownie, ice cream, passion fruit fool

To Share: Chocolate Fondue
with marshmallows, fruits and accompaniments

Cheese and Biscuits
*Cropwell Bishop Stilton with fig chutney,
Lincolnshire Poacher with tomato compote,
Brie de Meaux with grape jelly.*

Vegan options also available on request

Thirty pounds per person