



Valentine's Day

Introduction

Baked Sour dough, Oils & Olives

1st Date

Baked Camembert Brushed with Rosemary & Garlic (GF * V)

Toasted Honey Brushed Sourdough

Grilled Tikka Chicken Bites

Mango chutney, Onion salad & poppadom

Smoked Salmon Ravioli

Drizzled with Red Pesto & Micro Herbs

Grilled Lamb Kofta, Tzatziki & Baba Ganoush

Pitta bread & Onion Salad

2nd Date

Whitegate Rib-Eye & Pink Peppercorn Sauce (GF)

Cajun & Bacon Fries, Grilled Tomato, Flat Mushroom & Tender-stem Broccoli

Sundried Tomato Pasta & Goats Cheese Mezzaluna (V)

Grated Parmesan, Watercress & Garlic Toasted Sour Dough Slices

Orange Marmalade & Chilli Glazed Duck Breast

Sweet Potato wedges on Stir Fried mixed peppers

Lemon butter & Black Pepper Baked Seabass Fillet (GF)

Wilted Spinach & Monterey Jack Mashed Potato

3rd Date

Trio of Mini Chocolate Dessert

Double chocolate mousse, white chocolate & raspberry mousse, chocolate & orange tartlets

Lemon Drizzle Filled Meringue Cloud (GF)

Meringue Cloud filled with Chantilly Berry cream

Passion Fruit Cheesecake & Coconut Ice Cream (GF)

Blackcurrant Mousse & Rainforest Ice Cream (Vg, GF, V)

3 Course £ 35.00 per head

2 Course £28.00 per head