



## *Valentine's Day Menu*

*Let's start with a glass of Champagne .....*

### *Starter*

*A Sharing Platter of Beef Meatballs, Curried Vegetable Samosas, Tempura Battered Prawns and Honey Glazed Goats Cheese,*

### *Main Course*

*\* Oven Roasted Venison with Dauphinoise Potato, Sautéed Spinach and French Beans, Finished with Red Port Wine Jus*

*\* Slices of Free Range Chicken Breast with Sicilian Tomato Sauce, Pommes du Chesse and Tempura Vegetables*

*\* Thermidor Seafood Gratin with Garlic Bread and Mixed Salad*

### *Sharing Pudding.....*

*Chocolate Brownies, Strawberries Dipped in Dark Chocolate, Mixed Fruit Mousse with a Biscuit Base Glazed in White Chocolate*

*£32 per person*

*Ala-Carte Menu available as normal*