

Valentine's Menu

FREE GLASS OF PROSECCO UPON ARRIVAL

CHORIZO ARANCINI

stuffed with fonting cheese served with a cucumber yoghurt

GAMBERONI - PAN FRIED KING PRAWNS

chilli, garlic, cherry tomatoes & a white wine butter sauce(gf)

BURRATA

served with roasted aubergine, sun-dried tomato & caramelised red onion (v)

CLASSIC TOMATO & BASIL BRUSCHETTA

plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

PORK FILLET WRAPPED IN PARMA HAM

stuffed with smoked mozzarella, pancetta & shallots in a white wine & sage butter sauce served with mashed potato garnished with deep fried onions

SALMON FILLET

served with lemon & crayfish mashed potato, roasted Mediterranean vegetables & a beurre blanc sauce

HANDMADE TAGLIATELLE

tossed with king prawns, courgette, mixed peppers with chilli & garlic in a white wine sauce

MELANZANE PARMIGIANA

homemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf)

VEGAN GNOCCHI

with a walnut & mushroom sauce (vegan/vegetarian)

TIRAMISU

made with chocolate, coffee liqueur & fresh espresso

STRAWBERRY CHEESECAKE

with candid mint & strawberry coulis

RICH INDULGENT CHOCOLATE & RASPBERRY TORTE

served with vanilla ice cream & fresh raspberries

TRIO OF SORBET

(vegan/gf/df)

3 COURSE £40PP 3 COURSE + PIANO BAR ENTRY £45PP