



VALENTINE'S MENU

ON ARRIVAL

A Glass of Prosecco & Strawberries Dipped in Chocolate

STARTERS

Wild Mushroom & Tarragon Soup (V)

Steamed Mussels in a White Wine, Chilli, Garlic, Lemongrass & Coriander Sauce

Pressed Ham Hock, Spiced Chutney on a Grilled Ciabatta Slice

Bubble & Squeak, Deep Fried Poached Egg, Crispy Spinach

& Lemon Beurre Blanc (V)

MAIN COURSE

Beef Fillet, Rosti Potato, Irish Cabbage, Shimiji Mushrooms, Roasted Shallot
& Red Wine Sauce

Pan Seared Duck Breast with Fondant Potato, Braised Red Cabbage & Orange Jus

Poached Hake, Crab Potato Cake, Seaweed Salad & Hollandaise Sauce

Butternut Squash, Creamed Leek & Walnut Crumble, Roquette Salad

& Ciabatta Bread (V)

DESSERT

Baileys Crème Brulee with a Shortbread Biscuit

Chocolate Fondant & Mint Chocolate Chip Ice Cream

Vanilla & Salted Caramel Cheesecake served with a Tuille Wafer

Selection of Cheese and Biscuits, Fruit & Chutney

