



VALENTINE'S DAY

3-course meal £55 per person

STARTERS

Vegetable broth and basil pesto soup
with toasted baguette

Pan seared scallops
creamy corn veloute, samphire and chorizo crumbs

Chicken thigh, mushroom and truffle croquettes
with spicy cajun and garlic aioli

Grilled Goat cheese
on garlic crouton, with roasted pepper salsa and herb oil

MAINS

Hampshire 8oz aged fillet steak
on potato, celeriac and thyme dauphinoise, buttered cavalo nero and red wine jus

Oven roasted corvina fillet
on roasted new potatoes, julienne courgette with creamy bisque and clam sauce

Roasted corn fed chicken supreme
on crushed potato, green beans and garlic puree with chicken butter sauce

Butternut squash, feta and sage wellington
with mash potato and vegetable jus

DESSERT

Dessert Platter to share
Strawberry's with chocolate sauce,
Cheesecake, vanilla ice cream,
Orange cake