



# VALENTINE'S MENU

## £27.50

### **Roots of Togetherness**

*Chicken Pakora and Onion Bhajis  
sweet chilli, mint and crème fraiche dip*

### **Savour the Moment**

*Pan Seared Scallops and Chorizo Sausage  
basil oil*

### **A Piece of Hot Stuff**

*Spicy Beef and Tomato Meatballs  
toasted ciabatta bread*

### **Take a Chance**

*Lightly Crumbed Mushrooms filled with Pate  
redcurrant preserve*



### **Ohh La La**

*Ministrone Soup  
parmesan bread sticks*

### **Oral Delights**

*Refreshing Raspberry Yoghurt Ice  
white chocolate frosting*



### **A Dangerous Liaison**

*Fillet of Beef Medallions  
goats cheese and red onion chutney, pepper jus*

### **For the Smoothie**

*Succulent Breast of Chicken with Green Thai Mousse  
authentic cous cous, lemon and ginger sauce*

### **Smooth Encouter**

*Fillet of Sole wrapped in Smoked Salmon and Asparagus  
champagne essence*

### **A Pillow of Love**

*Stir-fried Vegetables cooked in a Tomato Sauce with Cheddar Cheese  
salsa encased in a warm tortilla*



### **The Love Nest**

*Meringue Nest  
condensed toffee, honeycomb ice cream*

### **Luscious Lips**

*Hot Chocolate Brownie with Mint Chocolate Chip Ice and After Eight Pieces,  
chantilly cream, smothered in chocolate sauce*

### **Knicker Blocker Glory**

*Mango, Strawberry and Coconut Ice Cream  
snowballs, chocolate and raspberry sauce, chantilly cream*

### **Kiss Me Quick**

*Lemon Cheesecake  
sugar strands, lime caramel*