

# VALENTINE'S DAY



## STARTERS

♥ Dressed Roast Beetroot | Creamed Goats Cheese Curd | Dukkha

Smoked Salmon Croquettes | Chilli Onion Jam | Sweet 'n Sour Shallots

Focaccia | Marinated Courgette, Aubergine and Red Pepper | Coppa Ham | Rocket (Serves 2)

## MAINS

6 hour slow roasted Ox-Cheek | Potato Puree | Cured Pork Belly Lardons | Mushrooms

Chicken Supreme Served with a Fresh Wild Mushroom Sauce, French Beans and Dauphinoise Potatoes

Melanzane Pomodoro (try this as a pizza)

Oven Roast Cod Loin, Rich Roast Red Pepper Sauce and Candied Radicchio Served with Pommes Frites

\*Cote De Boeuf for two served with Dauphinoise Potatoes, Pommes Frites and Béarnaise Sauce

## DESSERT

Crème Brûlée

Nutella and Banana Calzone (serves 2)

Black Cherry Frangipane | Toasted Almonds | Cherry Conserve | Welsh Cream

4 COURSE £39-95

\*WINE PAIRING 59-95

\*WINE PAIRING INCLUDES A SPECIALISED COCKTAIL WITH YOUR HORS D'OEUVRES AND A SPECIALLY SELECTED GLASS OF WINE TO PAIR WITH EACH

MEAL