

Valentine's Day 2020

2 courses @ £28.95 3 courses @£33.95

Menu available Friday 14th – Sunday 16th February

First Date....

A heart-warming bowl of Hot & sour soup served with a light soy sauce and crispy prawn crackers
Pan-seared asparagus spears served with mandarin oranges, toasted flaked almonds, spring onion & freshly squeezed Andalusian lemon juice (v)(n)

Slow roasted fall of the bone chicken wings, deep fried till crispy, tossed in a spicy Louisiana hot sauce with fresh chillies, scallions and set sour cream

Wok fried mushrooms, a selection of shitake, button and portobello cooked in extra virgin olive oil and garlic served on toasted sourdough bread with green pesto, rocket and aged balsamic (v)

Succulent tiger prawns cooked in an aromatic tandoori tikka sauce, served with a mini peshwari naan and smooth mango chutney

Smooth “patchwork” Cointreau & orange pate with salad, cranberry & toasted French baguette

Main event....

Char grilled 36 day hung 6oz fillet steak, Hereford farmed cattle for tenderness, served simply with truffle oil fries, confit of onion and a rich bone marrow jus

Lightly poached loin of salmon served on a dill creamed mash with wilted spinach, hollandaise sauce and watercress

Seared welsh lamb cannon on a chunky vegetable ratatouille with green beans & dauphinoise potatoes.

Pan fried seabass served on braised savoy cabbage & and smoked bacon served with sweetcorn puree and buttered new potatoes.

Carbonara linguini, fresh pasta in a homemade creamy sauce with smoked bacon lardons, shallots, garlic and white wine, served with tender chicken breast, tomato concasse and parmesan shavings.

Homemade chunky ratatouille, with pasta filled with butternut squash and ricotta cheese finished with wild rocket, parmesan and aged balsamic (v)

Sweetest Ending....

Caramel crunch cheese cake with salted caramel ice cream, caramel sauce and salted caramel pieces

As selection of locally sourced jersey ice cream served with chocolate pencil

Home-made Terrys chocolate orange fondue served with fresh fruit, marshmallows and mandarin segments

Light crème brûlée caramelised to order served with fresh fruit and a shot of pop

Prosecco and Chambord bomb, a refreshing prosecco sorbet filled with Chambord liqueur and served with fresh raspberries and fruit coulis

Please note menu is subject to change