

Valentine's Day Menu

Two courses £27.50 per person
Three courses £32.95 per person

Starters

Castaway Island - Seafood Tapas board for two - Fresh oysters, smoked salmon, smoked mackerel and hot scallops and prawns in garlic butter served with crusty bread.

Skinny Dip - Baked Camembert with garlic and herbs to share with crusty bread and a caramelized onion chutney.

Hot & Steamy for two - Steamed asparagus with hollandaise sauce.

Italian Stallion - Cured meat sharing board - A selection of cured meat with olives, antipasti, crusty bread, balsamic vinegar and olive oil.

Mains

Put a spring in your step - Slow cooked belly of pork with a barbeque sauce.

Drive to the ocean - Baked sea bass fillet with pink popcorn butter.

A Bird in the Hand - Roast chicken Valentine with a stilton cream sauce.

Bit of Beefcake - Fore rib of grilled steak with a Diane sauce.

Between the Sheets - Roast vegetables with pesto in a puff pastry parcel.

Served with a selection of potatoes and vegetables

Desserts

From the Pleasure Zone - Chocolate plate to share - Chocolate mousse with white chocolate and Baileys Cheesecake.

Adam and Eve - Baked figs with honey and brandy topped with whipped cream.

Fruity - Fresh fruit pavlova to share topped with strawberries and raspberries.

A Bit of Passion - Passion Fruit Sorbet.