

# Valentines Menu

Available 13 to 15 February 2026

ADVANCE BOOKING  
ESSENTIAL

£45.00  
PER PERSON



## AMUSE BOUCHE

Mushroom Bread Crouton  
Caramelised Pear & Walnut

## STARTERS

Goat's Cheese & Black Pudding Stack

Creamy goat's cheese layered with rich black pudding, finished with a sweet onion chutney  
Broccoli & Stilton Soup

A velvety soup of broccoli and Stilton, served with warm crusty bread for dipping  
Smoked Salmon Pâté

Silky smoked salmon pâté accompanied by oatcakes and a light seasonal salad  
Lemon, Ricotta, Basil & Honey Bruschetta

Fresh ricotta infused with lemon and basil, drizzled with honey and served on toasted bruschetta

## INTERMEDIATE

Blood Orange Sorbet

## MAIN COURSES

Oven-baked Sea Bass

Served with buttery mashed potatoes, tender buttered cabbage and a creamy lemon sauce  
Vegetable Curry Pie

A fragrant vegetable curry with a naan bread crust, served with rice & sweet mango chutney  
Lamb Cutlets

Served with minted sautéed potatoes, seasonal vegetables and a rich rosemary gravy  
Aromatic Tuscan Chicken Tagliatelle

Tender chicken in a creamy Tuscan-style sauce with herbs, sun-dried tomatoes and tagliatelle pasta

## DESSERTS

Prosecco & Clementine Cheesecake

Light and citrusy cheesecake with subtle prosecco notes  
White Chocolate & Raspberry Panna Cotta

Smooth white chocolate panna cotta paired with sharp raspberry for a perfectly balanced finish  
Warm Chocolate Brownie

Rich, indulgent chocolate brownie served warm with Chantilly cream  
Valentines' Caramel Toffee Pudding

A comforting classic with a romantic twist, served with luscious caramel sauce