

Valentine's Day

Amuse Bouche

64°C COOKED ST MAWES HENS POACHED EGG

Served with Butter & Aged Balsamic Glazed Button Mushrooms & a Potato Rosti (V)

THAI CRAB CAKE

Served with Asian Slaw & Sweet Chilli Sauce

DUCK SPRING ROLL

With Hoisin Sauce served with Crispy Five Spice Chinese Cabbage

INDIAN SPICED SEA BASS

Served on Saag Aloo accompanied by an Onion Bhaji, Poppadom & Raita

OVEN ROASTED CHICKEN SUPREME

Served with Dauphinoise Potatoes, Kale and a Wild Mushroom & Tarragon Sauce

PAN FRIED GNOCCHI

Served with Purple Sprouting Broccoli, Roasted Shallots and a Butternut Squash & Sage Butter, finished with Goats Cheese (V)

BEEF WELLINGTON*

Fillet Steak served with Mushroom Duxelle wrapped in Puff Pastry served with a Choice of Potatoes, Seasonal Veg & Peppercorn Sauce

Palate Cleanser

THE TASTE OF VICTORY

A Collection of Sweet Treats for you & your loved one to share!

5 COURSES AT ONLY £30.00 PER PERSON

**A SUPPLEMENT OF £7.50 PER PERSON IS REQUIRED FOR THE FILLET STEAK*