

Gala di San Valentino

Starters

Hot Passion Tomato soup

Homemade tomato soup with a cheesy crouton and a hint of chilli

Kissing King Prawns

Pan fried King prawns in a garlic, onion, white wine and sweet red chilli sauce

Cheesy Pepper Hearts

Red pickled peppers filled with goat's cheese on a bed of rocket leaves

Smokey Chicken and Pancetta

Smoked chicken and crispy pancetta strips, on a bed of salad leaves

With a lemon Cesar dressing

Main courses

Valentine's Lamb

Fanned chump of English lamb cooked in a raspberry and

Brandy creamy sauce

Lovely Beef and Mushroom

Grilled Scotch rib- eye of beef, topped with a mushroom, onion, Dijon Mustard

And brandy sauce

Duo of Fish

Baked fillet of sea bass and red mullet, served with an onion and

Cherry Tomato white wine sauce

Ravioli Romeo e Giulietta

Egg pasta ravioli, filled with spinach and ricotta cheese, tossed

In a creamy Dolce Latté sauce sprinkled with rocket leaves

Desserts

White Chocolate Mousse

Rich Italian white chocolate and cream dessert, topped with a

Fruits of the forest compote

Strawberry Meringue Tower

White meringue and Chantilly cream tower, topped with

Fresh Strawberries and coulis

Chocolate Flake Cheesecake

Delicious rich chocolate mousse on a biscuit base,

Topped with a chocolate flake

£29.95

Please note that a service charge of 10% will be added to the total bill