

# Valentine's

SPECIAL MENU



## STARTERS

*Wild mushroom vol au vents (VG)  
creamy, white wine, parsley & garlic mushrooms in a golden puff pastry  
case £9.95*

*Pan fried garlic & chilli king prawns  
served with crusty bread & Netherend butter £13.95*

*Garlic & rosemary baked camembert to share (VG)  
sourdough to dip £16.50*

*Warm roast duck breast salad  
mixed leaves, blackberry jus & black forest berries £14.50*

## MAINS

*Beef Wellington for 2  
tender fillet of beef with dauphinoise potatoes & vegetable medley £34 pp*

*Linguine all' Aragosta  
king prawns & mussels enriched in a lobster bisque with garlic, chilli &  
tomato & white wine topped with a half lobster tail £39*

*Swiss fondue for 2 (VG) (GFO)  
a blend of Gruyère & Emmental with white wine & garlic. Pickles, new  
potatoes, crusty bread, tender vegetables £14pp*

## DESSERTS

*Peach Bellini trifle - cocktail inspired featuring prosecco jelly £11.50*

*Raspberry & Champagne posset - shortbread heart £13.00*

*warm Belgium chocolate ganache to share -*

*served with strawberries, marshmallows, homemade brownie bites & shortbread £25*

*with love*

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