

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
NO 5

