

Valentine's Menu

Menu Di San Valentino

£49.95pp

PRIMI- *Starters*

ZUPPA DI POMODORO (VG)

Rich soup made from fresh tomato and pepper with homemade crostini bread

AFFETATI MISTI

Selection of cured meats,, mozzarella, toasted sourdough breadsticks and pickles

PAN FRIED SCALLOPS

Grilled asparagus with a creamy saffron sauce

GRILLED MEDITERRANEAN BRUSCHETTA (V)

Grilled aubergines, zucchini, peppers, goats cheese & basil pesto

GARLIC CHILLI PRAWNS

A rich & creamy tomato sauce

SORBET

Lemon Sorbet

SECONDI- *Mains*

BISTECCA ALLA GRIGLIA

Grilled 10oz grass fed sirloin steak, roasted potatoes, seasonal vegetables served with either mushroom sauce or peppercorn & brandy sauce

SLOW COOKED SHOULDER OF LAMB

A mint and lamb jus served with seasonal vegetables & dauphinoise potatoes

CHICKEN BREAST WITH SPINACH & SUNDRIED TOMATOES, TUSCAN SAUCE

Served with roasted potato, seasonal vegetables & thyme jus

PAN FRIED SEA BASS FILLET

Pan fried Sea Bass with pea puree, seasonal vegetables & baby new potatoes with butter and herbs

VEGAN LASAGNE

With a mixed garden salad & baby new potatoes

Valentine's Menu

DESSERTS

PISTACHIO PANNACOTTA
with berry compote

WHITE VELVET DISARONNO
CHOCOLATE MOUSSE

VEGAN MANGO & COCONUT
PANNACOTTA (VG)

TIRAMISU AFFOGATO AL CAFE
Italian vanilla ice cream with espresso
coffee

APPLE CINNAMON CHEESECAKE

DESSERT COCKTAILS – £8.95 SUPPLEMENT

TIRAMISU MARTINI

VODKA ESPRESSO MARTINI

TEQUILA ROSE KISS
