

SAMPLE VALENTINE DAY MENU

TO START

Smoked Chicken and Wild Mushroom Terrine scented with Tarragon and Wrapped in Iberico Ham, Orchard Fruit Chutney and Toasted Bread

Grilled Fresh Asparagus, Confit Cherry Tomato, Serrano Ham, Manchego Shavings and Black Olive Tapenade Dressing

Prawn and Crawfish Cocktail, Creme Fraiche and Chive Dressing

Artichoke and Truffle Veloute, Galician Bread Garlic and Herb Croute

Freshly Steamed Local Mussels 'a la Española' Garlic, White Wine, Tomato & Fresh Herbs

Homemade Spiced Fishcakes
Fragrant Coconut & Capsicum Sauce

FOR MAIN

10oz Jospier Grilled Angus Sirloin Steak

Grilled Fillet of Shetland Salmon, Panache of Seasonal Vegetables
Citrus and Chive Hollandaise Sauce

Braised Shank of Welsh Lamb
Roasted Garlic Mashed Potato, Button Onions, Pancetta & Rosemary Jus

Marinated Grilled Fillets of Chicken
Served with our Classic 'Barbados' Sauce

North Sea Hake 'A la Plancha' with
Garlic, Chilli & Olive Oil Dressing

Vegetarian/Vegan Dish of the Day

All main courses are served with choice of jacket potatoes or home cut chips

For the latest menu and prices, kindly contact us closer to the event date.