

# CELEBRATING LOVE

*3 COURSES, £55 PER PERSON*



## **BURRATA & PARMA HAM**

With balsamic glaze and rocket salad

## **KING PRAWN COCKTAIL**

With Marie Rose sauce

## **GOATS CHEESE & CARAMELISED ONION TART**

In puff pastry with a baby leaf salad (V)

---

## **RIBEYE STEAK**

With potato gratin, gruyère and garlic creamed spinach, and peppercorn sauce

## **PAN FRIED SEABASS FILLET**

With crushed new potatoes and tender stem with lemon and tarragon butter

## **GRILLED CHICKEN TAGLIATELLE WITH TRUFFLE**

With cream, garlic, parsley, toasted pine nuts, and parmesan finished with truffle oil

## **WILD MUSHROOM WELLINGTON**

With creamed potatoes, charred shallots, and red wine jus (V)

---

## **LOCAL CHEESE BOARD**

With quince jelly, crackers, and apple chutney

## **LEMON MERINGUE TARTLET**

With lemon zest and a buttery base

## **MELT-IN-THE-MIDDLE CHOCOLATE PUDDING**

With your choice of clotted cream ice cream or custard

---

## **COFFEE & TRUFFLES**