

To Start

Wild mushroom and goat's cheese puff pastry parcels

Mediterranean seafood platter with a lemon and dill dipping sauce

Chicken liver and rocket salad with hazelnut dressing

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Main Course

Pomegranate glazed salmon fillet with duchess potatoes, roasted baby shallots finished with an apple and horseradish cream

Pan fried duck breast on fondant potatoes with deep fried red cabbage, and a caramelised orange and port jus

Slow roasted lamb shoulder in a sloe gin and redcurrant sauce served with pont neuf chunky chips and minted mange tout peas

Sweetened capsicum peppers stuffed with a white wine and chestnut mushroom risotto

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Dessert

Valentine's Day chocolate truffles with a selection of temptingly sweet dips

Orange and passion fruit crème brûlèe



