

alentine's Dinne 2 Course 239 3 Courses 245

Tomato & Red Pepper Soup King Prawn & Avocado Cocktail, Mango Salsa served with Marie Rose Sauce Ham Hock Terrine, Pickled Vegetable, Baby Leaves & Mustard Mayonnaise Sweet Corn Fritters, Chilli Jam & Rocket

Blade of Beef, Truffle Mash, Spring Greens served with Braising Juices. Lamp Rump, Dauphinoise Potatoes, Minted Peas & Rosemary Jus Lemon & Garlic Chicken, Spinach, Ricotta Tortellini with Tomato & Basil Sauce Salmon Supreme, Crushed Potatoes, Broccoli served with Parsley Sauce Roasted Butternut Squash Risotto with Feta Cheese, Crispy Greens finished with Basil Oil

Sticky Toffee Pudding, Caramel Sauce, Rum & Raisin Ice Cream Chocolate Tart, Cherry Ripple Ice Cream Caramel Brownie with Vegan Ice Cream Farmhouse Cheeseboard, Biscuits & Chutney