

**Valentines Menu**  
**Two Course £20 Three Course £23**

**Starters**

Duo of melon, Parma ham, berry fruit compote and refreshing sorbet

Goats Cheese spring roll, beetroot texture, pesto and mixed leaves

Chicken liver parfait, apple and cider chutney and homemade bread

Pressing of chicken and ham hock terrine, piccalilli and pesto salad

Tiger prawns wrapped in filo pastry, sweet chilli sauce and mixed leaves

Halloumi fries, sweet chilli dressing, mixed leaves and a cucumber and Greek yogurt dressing

Classic prawn cocktail and Marie Rose sauce

Hoi Sin Duck spring roll with a cucumber and coriander salad

Greek plate; Taramasalata, hummus, Tzatziki, dolmade and Greek meatball

Deconstructed Smoked salmon parcel with prawns, salmon mousse, sweet chilli salsa and dressed leaves

Hunters plate of bbq wings, garlic bread with cheese and salad

Roasted tomato soup and pesto or Minestrone soup and crusty bread

**Main Course**

Grilled chicken breast, sauté potatoes and seasonal vegetables, with a choice of pepper, garlic or stilton sauce

Pan fried gressingham duck breast on a bed of creamy mash potato, five spice plum and port sauce and vegetables

Three little pigs, braised belly pork, herb pork Cumberland sausage and pulled pork croquette, seasonal vegetables and creamy mash

Baked chicken stuffed with mozzarella wrapped in Parma ham, tomato risotto, parmesan and pesto

Duo of Fish, pan-fried sea bass and salmon, caper crushed potato, lemon veloute sauce and green vegetables

Slow roasted lamb kleftiko, roast potatoes, mixed vegetables and pan gravy

Char grilled Danish Gammon steak, twice cooked chips and a garnish of tomato, egg and pineapple

Hunters chicken, melted cheese and bacon topped with bbq sauce, chips and salad garnish

Tomato and Mediterranean vegetables risotto, Parmesan cheese, pesto and rocket salad

28 day hung sirloin steak, twice cooked chips, tomato and mushroom garnish, choice of pepper, garlic or stilton sauce ..... £4 supplement

28 day hung fillet steak, twice cooked chips, tomato and mushroom garnish, choice of pepper, garlic or stilton sauce..... £6 supplement

## Desserts

Vanilla crème brûlée, chocolate cookie and raspberry sorbet.

Chocolate brownie , shortbread crumb and vanilla ice cream.

Deconstructed banoffee pie, glazed banana, honeycomb, banana panacotta, shortbread crumb and banana ice cream.

Selection of ices and sorbets bedded on exotic fruit.

Strawberry ice cream, Chantilly cream, crushed meringue, winter berries and pistachio.

Irish Baileys cheesecake, chocolate chip cookie and vanilla bean ice cream.

Leandra's sharing platter: coconut panacotta with exotic fruit and mango sorbet, Eton mess, chocolate brownie, lemon meringue tart, Belgium chocolate mousse and vanilla ice cream.