

VALENTINES TAKE AWAY MENU

£25pp

The 3 course meal has been crafted by our chefs, all ready for you to collect in the afternoon/evening so you can enjoy Valentines in the comfort of your own home without the hassle of cooking from scratch

STARTER

Twice baked goat's cheese souffle, gruyere cheese sauce, walnut, pear and frisee salad, grain mustard dressing

Smoked salmon terrine, tarragon mousse, freshwater prawns, house salad, marie rose sauce, fresh lemon, sun blushed dressing

MAIN COURSE

Breast of chicken stuffed with shallots and herb butter, Chasseur sauce, dauphinoise potatoes, thyme roasted carrots, buttered fine green beans

Fillet of salmon, scallop and tiger prawns, lemon butter sauce, herb roasts potatoes, samphire

DESSERT

Lemon curd cheesecake, meringue, raspberry sauce

Chocolate and amaretto torte, white chocolate and cherry ganache