

Valentines Menu



Starter

Antipasto Starter of:
Proscuitto, Parma Ham and Chorizo
Pesto Peppery Rocket with Roasted Vine Baby Tomato
Torn Buffalo Mozzarella
Basil and Balsamic Dipping
Rustic Breads

Vegetarian Option

Grilled Artichoke Hearts, Giant Gherkins, Griddled Asparagus

Main Course

Cannon of Lamb, served pink with a Red Currant and Red Wine Jus,
Saffron Fondant Potatoes and bundles of French Beans.

Vegetarian Option

Mediterranean Vegetable Stack, with grilled Red Peppers, Aubergine, Courgette and Red
Onion, with griddled Haloumi, Tomato Salsa, Saffron Fondant Potatoes and fresh French
Bean bundles.

Shared Dessert

Lemon Posset, Cognac Chocolate Pot served with double dipped Strawberries.

Shared Cheese Plate

A selection of Local English Farm House Cheeses with Oaten Biscuits, Grapes, Celery
and Dried Apricots.

Cafetière Coffee, Tea and Ice Cream filled Petit Fours

Drinks

House Champagne upon arrival
Unlimited Wine, Beer and Soft Drinks
served throughout the meal

Kewflavour

PLANTS PEOPLE POSSIBILITIES