

## **Valentines Menu 14 February 2017**

### **3 Courses for £20**

#### **Starters**

Mussels to share; steamed mussels cooked with shallots, garlic, white wine, cream and parsley.

Sweet red pepper hummus, olives and toasted ciabatta (vegan)

Crispy squid rings with a garlic & basil aioli

Chestnut mushrooms in a tarragon & red wine sauce with toasted ciabatta (vegan)

#### **Mains**

Goats cheese parcel, chargrilled vegetables with a basil & pine nut purée

Slow braised beef with a mushroom & red wine jus served with green beans and horseradish mash

Smoked hake fillet on a watercress and 5 bean salad

Roasted duck breast with a plum sauce and fondant potato

Tagliatelle in a pesto & cashew sauce with cherry tomatoes (vegan)

Thai red curry with oriental vegetable and rice (vegan)

#### **Desserts**

Rich chocolate & hazelnut mousse with a raspberry coulis

Profiteroles filled with Chantilly cream, smothered in chocolate sauce

Cracked black pepper pineapple in a treacle syrup and vanilla ice cream (vegan)

Chocolate fudge sundae