

VALENTINE'S DAY MENU

3 COURSE MEAL - £19.95

Includes complimentary glass of wine

Starters

Unforgettable Passionate Dip

Cream of Asparagus Soup with Garlic Croutons

Romantic Proposal

Served with Seafood in a Citrus Cream Sauce & Exotic Green

Dream of Love

Served with Smoked Duck Breast with Lime & Orange Dressing, accompanied with Salad & Pickled Tomatoes

Mains

Beef Tenderloin Valentino

Served with Tender Cajun Herb Crust Char Grilled Fillet with Pepper Corn Tarragon Sauce

The Oomph Eclipse

Stuffed Chicken Breast with Wild Mushrooms served with Red Wine Sauce

Romantic Embrace

Grilled Fresh Salmon served with Provencal Sauce

The Soft Touch

Ricotta Cannelloni in Spinach
Served with Goat Cheese Sauce on a Bed of Ratatouilles

(All mains are served with Seasonal vegetables & William Potatoes)

Desserts

Lovers Paradise

Raspberry champagne with Fruit Coulis

Menage Aux Trois

Chocolate cups with Grand Marnier Mousse with an Erotic Sauce

Tender & Solicitous

Sliced Fruits in Luscious Syrup & Caulis

Cheese of Love Selection

Served with Cheese, Biscuits & Grapes