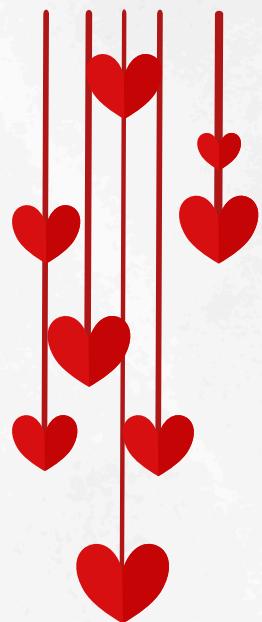


VALENTINES 2026



3 COURSE
£29.95

STARTERS

Baked Camembert sharing platter

Camembert infused with honey & thyme with toasted ciabatta, sliced chorizo, mixed olives served with cranberry sauce and caramelised red onion dips

Chicken piri piri empanadas

filled with spicy chicken, paprika and red onion served with a dressed salad and sour cream dip

Homemade broccoli and cheddar cheese soup

garnished with cheddar cheese and croutons, with bread roll and butter

MAINS

Caprese Chicken

oven roasted chicken breast filled with buffalo mozzarella, sliced beef tomato and fresh basil, finished with balsamic glaze, served with sweet potato fries and salad

Marry me Salmon

salmon fillet spiced and seasoned, paired with creamy garlic and lemon herb sauce served with cauliflower rice and tender stem broccoli

Keralan cauliflower and red pepper curry

steamed cauliflower and diced red peppers in a coconut based curry sauce served with chips and rice

DESSERT

Mini Waffles

topped with chocolate ice cream with chocolate chunks and fresh strawberries

Giandujo shortbread

pure butter crumble, velvety giandujo chocolate cream, topped with chopped almonds, hazelnuts and pistachio

Port star martini cheesecake

served with fresh pouring cream with a side shot of passion fruit liquor

