



VALENTINE'S DAY

14th February- three courses £35

New Caesar

½ cos lettuce topped with garlic dressing, bacon(optional). Parmesan and mini croutons

Pissaladière with an Indian twist

French regional pizza with tomato, cheese, fried onion and tandoori chicken

Baked brie

Wedge of brie baked on a bed of caponata of roasted vegetables, tomatoes and herb dressing

Roasted Sirloin of Beef

Goose fat roasties, stem broccoli, roasted 1/2 honey` d carrot, peppercorn yorkies and a rich gravy

Grilled chicken and lobster

Montepulciano red wine sauce, gratin dauphinoise and stem broccoli

Roasted Halibut

Cooked Greek style with `Briam` and yoghurt

Braised Curried Mushroom and sweet potato pie

Served with truffle mash

Triple chocolate semi freddo

Served with white chocolate and pistachio sauce

`Freak shake` Romanitca

Macaroons, snickers, caramel and chocolate ice cream, vanilla milk shake, caramel sauce, nuts and whipped cream

Passion fruit delice

Cheesecake topped with a passion fruit gel and compote