



*~ Valentines Dinner ~*



*Friday 14<sup>th</sup> February  
Saturday 15<sup>th</sup> February  
2025*

*\*\*\*Please note bookings by phone only\*\*\**

*so that latest availability can be checked and deposit paid*

*Please call Nina on 07805 896448*

*Please do not enquire via email*

*A non-refundable & non-transferable deposit of £25.00 per person  
is required on booking*

*Sorry but provisional bookings cannot be made*

*Menu below*



## ~Valentines Dinner~



Friday 14<sup>th</sup> February

Saturday 15<sup>th</sup> February

### Pre starter ~

Smoked salmon, radish, beetroot, orange, rocket, crème fraiche

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Crispy duck wontons, spring onion, cucumber, hoi sin sauce

(g) Tempura tiger prawns, Caesar salad, parmesan, sweet chilli

(g) Chicken liver parfait, red onion marmalade, toasted brioche

(v,g) Warm potato cake, roasted squash, broccoli, pine nuts, creamed Stilton

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(g) Cheshire Sirloin steak, caramelised shallots,  
hand cut chips, pepper sauce, cauliflower cheese

Curried cod fillet, Keralan curry sauce, spinach, jasmine rice, naan bread

(g) Slow cooked minted lamb Henry, dauphinoise potato, roast carrot, garden peas

(v,g) Grilled portobello mushroom, creamed leeks, goats cheese,  
potato rosti, madeira sauce

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(v,g) Selection of mini desserts for two to share

Or

(v,g) Our selection of 6 Artisan cheeses for two to share

~ Served with biscuits, celery, apple & grapes

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4 course dinner £45.95 per person

A 10 % optional service charge will be added for you to consider, which will be distributed between all staff

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\*Tables are for two hours\*

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(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

**If you have a food allergy or intolerance, please inform us on booking**