

# Valentines Day Menu

## Starters

### Winter vegetable soup

Finished with parsley cream & served with our own SA beer bread

### Ricotta & Borlotti Bean Pate

Homemade pate served with our own SA beer bread

### Smoked Salmon Gateau

Scottish smoked salmon layered with soft cheese infused with mustard & brandy.

### Bacon & Black Pudding Salad

Crispy bacon & black pudding with walnuts, apple & mozzarella on a bed of roquet with a balsamic dressing

## Mains

### Slow braised shank of Welsh Lamb with rosemary & redcurrant

Served with a sweet potato & parsnip mash & a medley of winter vegetables

### Seabass on Nicoise Potatoes

A classic with a twist. Pan fried fillets of seabass on a tower of crushed new potatoes with tomatoes, olives, anchovies & capers. Served with a tomato, olive & basil sauce.

### Duck Breast with Orange, Honey & Mustard

Chargrilled duck breast served medium rare on a bed of blanched Italian cabbage with fresh orange, walnuts & parsley with a honey & mustard dressing

### Rib Eye Steak

14oz Rib eye steak chargrilled to your liking & served with Italian influenced Colcannon & a medley of winter vegetables

### Green Curry with Sweet Potato & Butternut Squash

Mild green curry with served with rice & cooling raiti

### Roasted Vegetable & Haloumi Skewers

2 skewers of roasted vegetables & marinated Haloumi served with sweet potato & parsnip mash.