

# LENTINE'S DAY MENU 2024

#### Chef's Canapes

Served at your table with a chilled glass of Prosecco

#### Starter

French Onion Soup 💿



With cheese crouton. GF Without croutons.

**Duck & Orange Pate** 

With Radicchio & homemade rustic bread

King Prawn, Lobster, Avocado Cocktail

Pomegranate salad, Marie Rose sauce

Melon, Orange & Stem Ginger Cocktail 💟 🕕



### Mains

Lemon Sole G



Served with a vermouth wine, grapes & tarragon cream sauce, fondant potato, green beans, baby corn parcels & chantenay carrots

#### Chicken Ballotine

Wrapped in pancetta, with pistachio & leek stuffing, parmentier potatoes, green beans, baby corn parcels & chantenay carrots

Grilled Rib Eye Steak 🚭

With creamy Stilton & Marjoram sauce, served with roasted vine tomato's & fries

Vegan Thai Green Curry 🕟



Served with Jasmine rice

## Dessert

Warm Cherry & Chocolate Pudding

With a Cherry sauce

Citrus Lemon Tart

Thick cream & candied citrus peel

White Chocolate & Raspberry Cheesecake

Tropical Paradise Fresh Fruit Salad & Honey Lime Dressing @

Followed by freshly brewed Drury's coffee

V Vegetarian GF Gluten Free VGN Vegan





If you would like to check for any food allergens, please don't hesitate to ask.