

Valentine's Day Menu £59.99 per person

On Arrival

A glass of champagne and selection of canapés

Bread

Homemade white and wholemeal bread with salted butter

Starter

3 Mersea rock oysters served on crushed ice, red wine and shallot vinegar,
lemon and Tabasco 'GF' 'DF'
Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'
Pan seared scallops, pea purée and crispy pancetta lardons 'GF'
Chicken liver parfait, red onion marmalade and toasted white bread 'GFA'
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil
Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'
Tomato and basil soup 'Ve' 'GF'

Sorbet

Italian style lemon sorbet

Main Course

Chilli and lime prawn linguine with white wine, dill and cream sauce

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

Pan roasted duck breast, dauphinoise potatoes, Tenderstem broccoli, carrot & cumin purée, orange marmalade jus 'GF'

Fillet steak (7oz), grilled tiger prawns with garlic butter, roasted vine tomato, baby shallots, side salad and chunky chips 'GF'
£14.99 per person supplement

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'Ve' 'VeA'

Dessert

Vanilla cheesecake with mixed berry compote

Raspberry and white chocolate profiteroles

Flaming crème brûlée with shortbread 'V' 'GFA'

Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA & VeA'

Apple, pear and ginger crumble with vanilla ice cream or custard 'V'

British cheese served with quince jelly, pickled celery, homemade bread and assorted crackers

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan