

£87.50 per person

Glass of fizz on arrival to celebrate the occasion with your loved one



PAN SEARED SCALLOPS

served with toasted fregola, shellfish bisque, confit tomatoes and angle hair potatoes

Gluten | Crustaceans | Shellfish | Eggs

MONTE D'OR VACHERIN

served with crunchy Campagnarde baguette, gherkins and a selection of cold meats – to share

Dairy | Sulphites | Celery | Gluten

DUCK LIVER & PISTACHIO PARFAIT

Served with a delicious fig whiskey and spiced honey chutney Dairy | Sulphites | Eggs | Nuts | Gluten (available Gluten Free)

PEA & SHALLOT RAVIOLLI (v)

Served in a smooth mushroom & truffle cream Sulphites | Gluten (Vegan option available)

MAINS

SIGNATURE CHATEAUBRIAND 20oz

(fillet steak to share)

Spectacular, succulent, "King of steaks" to share, served sliced on a single board, served with thick, hand cut, twice cooked chips, grilled vine tomatoes, watercress, mushrooms and a choice of sauce:

Béarnaise | Stilton | Green Peppercorn | Chimichurri | Garlic Butter | Diane

BALLOTINE OF CHICKEN BREAST

With sun-dried tomato mozzarella, served with a velvety tomato, garlic and basil sauce

Dairy | Sulphites

PAN SEARED SUPREME OF SALMON

Served with marinated jersey royals and a refreshing crab and cucumber salad Fish | Shellfish | Dairy | Sulphites

CLASSIC RATATOUILLE (V)

Served with a softly poached egg, fresh rocket and parmesan salad Sulphites | Eggs | Dairy

PAN SEARED VEGAN STEAK (V, Ve)

Served with a vegan peppercorn sauce and thick, hand cut, twice cooked chips, grilled vine tomatoes, watercress, mushrooms

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PUDDINGS

ESPRESSO MOUSSE

Served in a chocolate cup, topped with smooth Chantilly cream

Eggs | Dairy | Sulphites

RASPBERRY CRÈME BRULEE TARTLET

Served with multiple raspberry textures

Dairy | Eggs | Gluten | Sulphites

CHOCOLATE FONDANT

White chocolate mousse, accompanied by a baby Guiness shot – to share

Dairy | Eggs | Gluten | Sulphites

VEGAN GIN & RASPBERRY CHEESECAKE (Ve)

Served with a light raspberry sorbet

