

Romantic Dinner Menu

APPETIZER:

Cajun monkfish & king prawn taco with mango salsa

Lobster croquettes with saffron aioli

Goats cheese and spinach croquettes

Pulled pork bites with Asian salad

MAIN COURSE:

Herb crushed rack of lamb on pea & mint mash, glazed carrots, jus

*Beef wellington with dauphinoise potatoes
and tender stem broccoli*

Salmon fillet on horseradish mash, anchovy butter and spinach

*Chargrilled chicken breast with sauté potatoes and brandy
mushroom sauce*

Wild mushroom parpadelle pasta finished with truffle oil

DESSERT:

White chocolate and strawberry cheesecake

Lemon tart with ice cream

Chocolate fondant

Nº1

COCKLESHED

VALENTINE'S DAY

3 COURSE
SET MENU
£45.95 PER
PERSON

OYSTERS

6 OYSTERS TO SHARE £22.50

BUBBLES

PROSECCO BOTTLE £30.95

