



# VALENTINES DINNER

£39.50 PER PERSON

Thursday 14 February 2019

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French onion soup with parmesan croutons

Tempura King prawns with sweet chilli sauce

Pan seared scallops with cauliflower puree and smoked bacon dust

Charcuterie - mixed cold meat platter with homemade chutney

Roasted vegetable and mozzarella gateau

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Roast duck breast served with dauphinoise potato, baby carrots, braised red cabbage and a cranberry jus

Fillet steak with homemade chips, slow cooked thyme tomatoes and a diane sauce

Monkfish with asparagus served with hasselback potatoes and a garlic, cherry tomato and white wine sauce sprinkled with pine nuts

Salmon supreme with seafood and sun blushed tomato tagliatelle and a parmesan crisp

Pan seared polenta served with steamed broccoli, grilled courgettes and a roasted red pepper coulis

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Dark and white chocolate parfait with a cream filled brandy snap cone

Strawberry shortbread tower with berry compote

Bailey's cheesecake with fresh berries and chocolate shavings

Chocolate fondant with vanilla ice cream and strawberries

Sussex cheeseboard with a selection of biscuits

**Coffee and Mints**