VALENTINES DAY MENU

WEDNESDAY 14TH & FRIDAY 17TH FEBRUARY

£47 PA



Pan-Seared Scallops

Light and delicious pan-seared scallops served with a creamy, fragren saffron risotto acompanied with fresh asparagus tips and parmesan

Carpaccio of Beef

An elegent, delicious caroaccio of beef, served on fresh arugula

Grilled Halloumi & Peach Salad

The most delicious halloumi salad, served with grilled, locally sourced peaches, cucumber, tomatoes and red onion.

Lamb Śhank

Our moutherwatering braised lamb shank, served with creamy mash potatoes and homemade red wine jus.

Pan-Seared Salmon

A showstopping pan-seared salmon, drizzled with a homemade chive butter, served with delicious roasted new potatoes and a béarnaise sauce on the side.

Mushroom Risotto (V) (VE)

An elegant homemade porcini mushroom risotto, served with Italian truffle oil and parmesan.

Chcolate Lava Cake (V) (VE)

A soft, gooey lave cake, served with a refreshing raspberyy sorbet.

Crème Brûlée

A light, creamy crème brûlée served with wild berries.

Panna Cotta

A vibrant white chocolate panna cotta, served with pistachios.

PALM HOUSE