

Valentines Menu

STARTERS

French onion soup, garlic crouton, cheddar cheese gratin.

Chicken, apricot and pancetta terrine with pickled vegetables, herb croutons, and piccalilli aioli.

Scallop with king prawn sauté, pea puree, crispy Parma ham.

To Share: Cheese fondue, honey-glazed pigs in blankets, rustic bread, caramelised onion chutney.

MAINS

Corn-fed chicken supreme, ratatouille, smoked paprika parmentière potato, saffron aioli.

Seafood bouillabaisse, crispy fennel, charred seabass (mussels, squid, prawns), crusty bread.

Smoked mushroom lasagne, crispy kale, garlic bread.

To Share: Surf 'n Turf: 10oz sirloin steak, sautéed king prawns, tomato, mushrooms, home-cooked chips, garlic ciabatta, onion rings, pepper sauce.

DESSERTS

Banoffee cheesecake, caramelised banana, butterscotch whipped cream, chocolate drizzle.

Selection of Cheshire cheeses, grapes, biscuits, and fruit chutney.

Sticky toffee pudding with caramel sauce and vanilla ice cream.

To Share: Fresh strawberries in chocolate sauce, forest berry Eton mess, and a passion fruit tart.