

Valentine Celebration Dinner

Starters

A selection of antipasto, fresh crispy salads, shellfish platters, terrines & cured meat platters accompanied by herb infused oils and dressings



Soup

A blend of beetroot and tomato soup finished with fennel scented cream



Pasta

Salmon ravioli tossed with black olives and dill butter
garnished with toasted pine nuts and baby spinach leaves

Strigoli Verdi tossed with aubergines and ricotta in a basil tomato sauce (V)



Main Courses

Breaded pork 'involtini' stuffed with provolone cheese, walnuts and dried fruit
served with rustic tomato sauce

Grilled chicken breast drizzled with creamy red pepper coulis
garnished with balsamic roasted grapes

Grilled beef steaks glazed with chanterelle mushrooms and thyme butter

Steamed grouper with mint and black olive tapenade



Side Dishes

Honey & garlic baby carrots • Cauliflower florets with red Leicester cheese
• Roast potatoes with lemon & mustard vinaigrette



Dessert Table

A selection of desserts specially prepared for the occasion

A selection of continental cheeses accompanied by water biscuits and crackers

Petit fours and coffee



Price: €60 per couple

(includes wine, water, beer, soft drinks, juices and coffee)

Please note that some dishes on this menu may contain nuts, dairy or gluten. Please ask staff for details.