**Valentine’s Menu**

**3 Course Menu £47.95 per person**

**Starter**

Cream of Celery & Butternut Soup Vegan / GF

Scottish Scallops with Avocado, Celery & Apple Salad

Baked Camembert, Orange Marmalade, Ciabatta Crostini

**Main course**

Chargrilled Fillet Steak, Fondant Potato, Local Greens, Malbec Beef Jus GF

Grilled Fresh Seabass Fillet, Mustard New Potatoes, Caper Dill Butter Sauce GF

Pan Fried Duck Breast, Spinach & Pea Risotto, Plum Chutney GF

Beetroot Wellington , Fire Roasted Pepper Couli, Pumpkin Seeds & Pine Nuts Vegan

**Desserts**

Homemade Triple Chocolate Brownie with Vanilla Ice-cream

Valentines Forest Fruit Eton Mess Vegan / GF available

Cheesecake, Fresh Blueberries Compote, Biscoff Crumble

***Includes a Glass of Bubbly on arrival***

For Any Allergies and Dietary Requirement Please Speak To Us . Our Kitchen Uses Allergenic Ingredients Such As Celery, Wheat Flour, Eggs, Fish, Milk, Mustard, Nuts, Sesame Seeds, Soya, Sulphur Dioxide.