



# VALENTINE'S DAY

## SHARING MENU

### TO START

#### MOULLES MARINIÈRE

Confit garlic and soft herb cream, crusty bread. *Add fries*

#### OVEN-BAKED CAMEMBERT

Onion and chive crumb, crusty bread

### MAINS

#### 12OZ CHATEUBRIAND

Oven-roasted tomatoes, stuffed portobello mushrooms, hand-cut chips, lettuce wedge. *Choice of three peppercorn, wild mushroom or red wine sauce*

#### BAKED WHOLE LEMON SOLE ON THE BONE

Sautéed vegetables, buttered new potatoes. With lemon, tomato and caper sauce

#### BAKED STUFFED BUTTERNUT SQUASH

Israeli couscous, chargrilled vegetables. With lemon, tomato and caper sauce

### DESSERTS

#### TRIO OF DESSERTS

Tonka bean crème brûlée, lemon posset, dark chocolate mousse

#### BRITISH CHEESE BOARD

Lincolnshire poacher, Cote Hill blue, Rosary goat's cheese with ash, served with lavash crackers