

Valentines Menu

£65

Complimentary glass of prosecco.

Starters

- Salmone** Rolled smoked salmon with mascarpone, served with a spring onion and mint pancake and cucumber relish.
- Antipasto ‘v’** Aubergine, tomato, baby mozzarella and sweet peppers roasted in the oven. Served with pesto sauce and basil.
- Rolatini di Pollo** Chicken strips rolled with parma ham, served in a caponata.
- Cocktail** Half an avocado with prawns in a cocktail sauce, served with rocket salad.
- Gnocchi** Potato dumplings with cured salmon in a cream sauce, topped with caviar and truffle oil.

Mains

- Tagliata** Grilled sirloin steak and potato cake served with a dolce latte cream sauce.
- Pesce** Grilled monkfish tail wrapped in a parma ham topped with chopped tomatoes, olives and capers. Served with vegetables.
- Anatra** Pan-fried duck breast in a red wine and cherry sauce. Served with vegetables.
- Tagliatelle al Capriolo** Tagliatelle pasta with diced venison meat, celery, olives, carrots in a red wine and tomato sauce.
- Ravioli ‘v’** Homemade ravioli pasta stuffed with goats cheese, spinach and mushrooms served in a cream sauce.
- Risotto Valentino** Arborio rice with smoked pancetta, leeks, scallops and chestnut mushrooms in a cream sauce.

Dessert

- Panna Cotta** Panna cotta served with caramel sauce and fresh fruit.
- Sorbet** Lemon or Raspberry flavoured sorbet
- Tiramisu Frutti di Basco** Tiramisu topped with fruits of the forest compote.
- Fondue** Strawberries served with chocolate fondue.
- Gelato** Chocolate, Vanilla and Strawberry ice cream.