



VALENTINE'S MENU

2 COURSES FOR £24.95 PER PERSON

Includes a box of truffles for each couple & complimentary tea or coffee

3 COURSES FOR £29.95 PER PERSON

Includes a box of truffles for each couple & complimentary tea or coffee

STARTERS

Chicken Liver Parfait
With red onion marmalade

French Onion Soup
With Gruyere crouton (V)

Triple Cheese Fondue
With chunks of herb ciabatta & a tomato chilli jam
(Individual or for 2 to share) (V)

King Prawns
With a chermoula garlic relish

MAINS

Seared Seabass Fillet
With colcannon mash, tenderstem broccoli and a
velvety white wine sauce

Asparagus, mushroom and artichoke risotto
Served with a herb oil (V)

Roast Beef Fillet
Served with dauphinoise potatoes, confit carrot and
a red wine jus

Cornfed Chicken Breast
Stuffed with sundried tomato & herb mousse and a
thyme braised fondant potato

DESSERTS

Passionfruit Cheesecake
With a Meringue Crumble (V)

Chocolate & Raspberry Tart
With Prosecco Sorbet (V)

Apple Tartin
Served with Cream (V)

Jinnie Valentine Sharing Sundae
Chocolate brownie pieces, honeycomb meringue,
vanilla & honeycomb Needwood ice cream, fresh
strawberries, toffee sauce & passionfruit coulis and
a sparkly surprise! (V)

Cheeseboard to Share
Harrington Stilton, baby camembert and
Staffordshire mature cheddar, served with
caramelised fig chutney, grapes & biscuits
(Individual or for 2 to share) (V)



Please note that some dishes may contain traces of nuts or other allergens, please inform your server if you have any particular dietary requirements or allergies when ordering

All our food is freshly prepared so wherever possible we will try to adapt your meal to suit your dietary requirement, gluten free bread is available if requested. All prices include VAT