

♥ VALENTINE'S DAY ♥

SPECIAL MENU

STARTERS

Miso Glazed Aubergine Wedges with Sesame Crust
and Tahini Potage (VE/GF)

Caramelised Shallot Tartine with Blue Cheese (VEO)

Roasted Beetroot and Citrus Salad with Feta Crumble
and Honey-Orange Vinaigrette (GF)



MAIN COURSES

Baked Onions stuffed with Aubergine and Mushroom Pâté,
served with Braised Lentils and Miso Sauce (VE/GF)

Chestnut, Leek and Butternut Squash Parcels served with
Romesco Sauce and Boulangère Potato (VE)

Zucchini and Halloumi Fritters served with Truffle Mash Potato and
Spicy Cherry Sauce (GF)



DESSERTS

Chocolate Coconut Bounty and Cherry Sorbet (VE/GF)

Rhubarb and Strawberry Parfait served with Almond Brittle (GF)

Red Velvet Gâteaux

VE - vegan, GF - gluten free, VEO - vegan option