

♥ 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