

Valentine's Day Special Menu

Price per person £34.95

STARTER

Mozzarella Fritta

Golden fried mozzarella coated with breadcrumbs, parmesan cheese and herbs served with napoletana sauce

Salmone Affumicato

Finest Scottish smoked salmon, Italian pickled vegetables, mascarpone cheese, dill, wholegrain brown bread

Fritto Misto

Fried floured fresh squid, whitebait and courgettes served with a sweet chilli dip

Asparagi Con Prosciutto Crudo

Fresh asparagus wrapped in Parma ham, white wine and garlic, parsley butter (vegetarian option available without ham)

MAIN COURSE

All the main dishes above are served with seasonal vegetables and potatoes.

Anatra Con Ciliegia

Grissingham duck breast cooked in black cherry, red wine and creme de cassis

Stinco Di Agnello

Slow cooked lamb shank in mountain herbs and red wine sauce

Coda Di Rospo

Monkfish cooked in cherry tomatoes, garlic, spring onion, white wine and prawns

Tagliatella Con Asparagi

Pasta cooked in asparagus, onion, garlic, cream and white wine

DESSERT

Strawberries & Champagne

Fresh cream, Marc de Champagne mousse surrounded by a decorative sponge topped with strawberries and glaze

Trio of Chocolate

Made of three rich layers of chocolate mousse set on a chocolate sponge and topped with chocolate powder

Tiramisu

Made with fresh ground coffee, Amoretto, Baileys, cream and mascarpone

Profiteroles Scuro

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream

All our food is freshly prepared and therefore may take longer to be served.

