



VALENTINES' NIGHT 2012



2 COURSES £14⁹⁵, 3 COURSES £18⁹⁵



Foreplay

Valentine - tonight be mine with this Roasted Tomato & Herb Soup, served with a parmesan crouton & fresh basil leaves.

Aromantic interlude of Whole Baked Camembert to Share, served with crusty bread and a sweet red onion relish.

Love is in the air and what better way to celebrate than with Grilled Scallops in a Hazelnut Butter and a salad garnish. (£2 supplement)

Enjoy the romance of the evening with a Charcuterie sharing platter. A selection of salami, prosciutto & chorizo with olives, cornichons & bread.

Never to be forgotten - succulent Chicken Breast & Mushrooms, tossed in a light, creamy, garlic sauce and served on a bed of mixed leaves.



The Main Event

The night is young - make the most of it with a classic Duck a l'Orange.

Indulge your love of food with a tender 6oz Filet Steak cooked to your taste and served with Chef's Diane sauce. (£5 supplement)

Now is the time for love with a Herb Crusted Salmon Fillet, served on a classic Hollandaise sauce.

Ever romantic - you can both get in a mess eating this dish of delicately spiced Meatballs, served with spaghetti and a side salad.

Seduce your taste buds with a Spinach & Feta Pie - memories of those sultry holidays in the Greek Islands?

All Main Courses are served with a choice of New Potatoes, Garlic Bread, Potato Gratin or Hand-Cut Chips plus a choice of Side Salad, Fresh Seasonal Vegetables or Ratatouille

See over for tonight's selection of Desserts

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 *Sweet Nothings*

*N*othing will keep you apart once you've shared our Isle of Wight Cheeseboard - Island cheeses, chutneys, fruit and biscuits.

*I*gnite your passion - indulge in a sumptuous Raspberry & White Chocolate Chip Cheesecake, accompanied by a raspberry coulis.

*G*iving - that's the secret, but you'll not want to share this Lemon & Mascarpone Tart (and lemon drizzle) with anyone!

*H*is or Hers? You might have trouble choosing which one of you should order our Baked Apple Soufflé - so why not order one each?

*T*wo souls, one night. Make it complete with our rich Banoffee Pie, served with Clotted Cream, Ice Cream or Cream.

Complete your evening together with Fresh Coffee or Tea, and Mints.

Free Glass of Sparkling Wine with Every Meal.

Your Valentine's Evening begins on 14 February, from 6pm.

Pre-booking is essential. Please call or email your choices to us before 12 February.

Seafood Platter for Two

Indulge yourselves - Oysters (2), Greenland Prawns, IOW Crab, Shell-on Prawns, Crevettes, Green lip Mussels, Smoked Salmon & more
With a salad, coleslaw, marie rose sauce & crusty bread.

£8 supplement per person



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