

VALENTINE MENU 2019

STARTER

Cream of courgette soup with crumbled gorgonzola cheese

Fresh local mussels with garlic, parsley, cream and white wine

Antipasti selection of cold meats with giardiniera pickled vegetables & bufala mozzarella

Toasted Bruschetta with sun-dried tomatoes, sweet peppers, feta cheese and black olives

MAIN COURSE

Butterfly chicken breast in a sauce of cherry tomatoes, peppers, black olives & chilli served with fettuccine aglio e olio

Scottish Salmon fillet served with king prawns in a cherry tomato, pink peppercorn sauce on fettucine

Lamb Steak with mushroom and white wine served on garlic mash with greens beans

Pesto roasted mediterranean vegetables in a puff pastry parcel served with a parmesan & herb sauce

2 Courses for £19.90 / Vegetarian 2 Courses £16.90 + 10% service charge

