



Kiss me



Valentines Specials



11th—17th February

Starters

Breaded Chilli and lime Chicken goujons served with a sweet chilli dip.

Brie wedges served with a red current dip

Baked flat mushroom stuffed with cream cheese & chive, topped with a garlic & herb breadcrumb

(Vegan option available)

Anti pasti board - selection of meats, mozzarella, bread and olives.. For two people

Seafood Platter - Tomato and chilli King prawns, Breaded Calamari, green lipped mussels in a creamy white wine sauce served with crusty bread. For two people

Mains

Fajita Tower - Pan fried Cajun spiced chicken, peppers, onions and mushrooms served with tortilla wraps and a selection of dips (V) option available)

Chorizo Chicken - Chicken breast stuffed with garlic cheese wrapped in chorizo topped with a spicy tomato sauce served with Chips and coleslaw.

Seafood Pasta - King prawns, green lipped mussels and salmon cooked in a creamy garlic sauce served with Linguine.

Moroccan beef - Stir-fried Rump steak, mushrooms, peppers and onions cooked in a fiery Moroccan sauce served with rice and prawn crackers,

Halloumi Skewers - Grilled Halloumi, peppers. Onions and mushrooms on a skewer served with chips and salad. (V)

Desserts

Milk chocolate cookie dough served with a hot milk chocolate sauce and topped with dipped strawberries

Mixed berry Sponge Pudding

Nutella and strawberry pancakes

Smores Board - Marshmallows, strawberries, brownie pieces and waffles pieces served with hot chocolate and caramel dipping pots

Bottle of prosecco 15.00

29.00 3 course per person



Be my Valentine

