

Valentines Day Menu



3 Course + Prosecco Glass 45.00pp

2 Course + Prosecco Glass 40.00pp

Starters

Mediterranean love charcuterie - for 2

Mix of olives, grapes, cured meats, feta, gorgonzola, hummus and sourdough crisps.

Halloumi & Persimmon Romance

Fresh rocket, persimmon and pomegranate topped with seared halloumi and pumpkin seeds dressed in a herb vinaigrette.

Scallops au Gratin à la Amour

Fresh full scallops marinated in olive oil, lemon, garlic and parsley, topped with breadcrumbs and parmesan.

Mains

Sea of Love Paella - for 2

A whole paella tray filled with king prawns, calamari, mussels and saffron rice.

Ribeye of my Heart

Chargrilled premium ribeye steak, cooked to your preference, served with French fries.

Marry-me-bella Chicken

Baked chicken with a sweet and tangy flavour cooked with: prunes, olives, capers and fresh herbs on mash potatoes.

Veggie Hug on a Bun

Melted gorgonzola on roasted aubergine, lettuce, walnuts, pan fried pairs and onion marmalade. Served with fries. **V**

Desserts

The Chocolate Lovers Platter - for 2

Warm chocolate dip, strawberries, banana, marshmallows, fudge brownie and chocolate truffle.

all homemade by chef Donika

Pavlova Lova

Classic pavlova crowned in mascarpone cream filled with strawberries and a passion fruit sauce twist.

Blushing Fruit Salad

Fresh fruit of chefs choice served with prosecco sorbet.

