

# *Valentine's Week*

## *Menu*

**£45.00**

**Per Couple**



## ***Valentine's Day***

***Wednesday 14<sup>th</sup> February 2018***

### **Aperitif & Any 2 Courses**

**£45.00** per Couple

**£22.50** per person

#### **Fully Inclusive of:**

1. Complimentary glass of Prosecco
2. You may choose a Two Course Meal; including a Starter & Main Course or Main Course & Dessert.
3. 3<sup>rd</sup> Course £5.00 Supplement



# Valentine's Menu

*A Special Valentines Cocktail  
With a Kiss £5.50*

*\*\* Buy 2 for £10.00 \*\**

## Fully Inclusive of:

1. Complimentary glass of Prosecco
2. You may choose a Two Course Meal; including a Starter & Main Course or Main Course & Dessert.
3. Choose a 3<sup>rd</sup> Course for £5.00

**£45.00** per Couple = **£22.50** per person

## Starters

### Trio of Mushrooms, Mozzarella and Onion Rings **V**

Mushrooms, Mozzarella cubes, zucchini and onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

### Mussels alla Provinciale £1.50 Supplement

Mussels cooked in onions, garlic, white wine, black pepper, tomato sauce and parsley with a hint of chilli.

### Duet of Seasonal Melon **V**

### Terrine of Pâté (smooth)

Made with chicken & duck liver and served with toast, red currant jelly and seasonal leaves.

### Calamari Frite

Dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy tomato sauce.

### Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

### Deep Fried Mozzarella Croquette **V**

Fresh & soft Mozzarella cheese **Filante** dressed with flour, eggs and spicy breadcrumbs, deep fried. Served over a spicy tomato sauce or garlic mayonnaise on the side.

### Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

### Farmhouse Cream of Vegetable Soup **V**

A blend of broccoli, onions, peas, lentils, garlic, carrots, celery, cauliflower, fresh herbs and topped with croutons.

### Minestrone

The Classic Italian Vegetable Soup.

**\*\* Freshly Baked Focaccia made to order £5.50 \*\***

## Sides

**Garlic Bread £3.50**

**Garlic Bread with Cheese £4.00**

**Bruschetta £4.50**



## Main Courses

### Fillet of Haddock Mornay

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with market vegetables & potatoes.

### Escalopes Chicken alla Milanese

Chicken Breast marinated with fresh herbs, dressed in breadcrumbs, pan fried and served over pasta in tomato sauce and roast potatoes.

### Penne Arrabbiata **V**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. **(Add chicken for £2.50 supplement)**

### Grilled Sirlon Steak **£5.50 supplement**

**8oz Scottish sirloin steak.** Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries.

**Peppercorn Sauce Optional**

### Pasta Principessa (Pasta Princess)

Short pasta tossed in a sauce made with fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

### Classic Lasagne al Forno

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven. Served with Fries.

### Special Peposo

#### **(Beef stew in a peppercorn sauce)**

Diced top side of beef sautéed in extra virgin olive oil with shallot, garlic, pepper sauce, extra green peppercorn, red wine, tomato, rosemary, bay leaves and potatoes. **Quite Spicy!**

### Mix Fillet of Fish Goujon

(Plaice & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

### Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

### Country Style Risotto

Made with Chicken breast, Italian Sausage, Rice and Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

### Tortelloni della Casa **V**

Fresh Pasta parcels filled with spinach, Ricotta cheese and walnut, sautéed in extra virgin olive oil, a hint of garlic. Parmesan cheese, tomato sauce and basil. Served with a side salad or fries.

### Linguine alla Marinara (Shell Free)

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

**All Main Courses, except pasta and risotto dishes, are served with a selection of vegetables & potatoes.**

## Desserts

### Chocolate Fudge Cake

Served hot with ice cream & fresh cream.

### Assorted Italian Ice Cream

With a choice of topping.

### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

### Cheese Cake

Flavour of the Day.

### Tea or Coffee **£2.00 Supplement**

with Assorted Continental Chocolate with Ferrero Rocher

wish you a  
**HAPPY**  
Valentine's  
Day!

