

Valentine's Day

STARTER

Roasted Carrot & Ginger Soup (v)

served with Ben's homemade Wheaten Bread

Crispy Crab Cake

served with Root salad, baby gem lettuce and red pepper mayo

Strangford Mussels

fresh local mussels cooked in a white wine sauce with chorizo & shallots, served with Sourdough bread

Grilled Goats Cheese

with poached pear, beetroot & rocket salad

Vegan Goulash with Mushrooms and Smoked Tofu (Vg)

served with a slice of Garlic Sourdough topped with vegan cheese

MAIN COURSE

K&G McAtamaneys 10oz Sirloin Steak (£10 supplement)

served with grilled Portobello mushroom, fried shallots and, creamy mashed potato or triple cooked chunky fries with homemade Pepper Sauce or Ben's rich gravy

Crispy skin-on Salmon Fillet

on a bed of roasted garlic and mashed potatoes, with shrimp in garlic & white wine cream

Lobster Linguine

served with mushrooms and sauteed shallots in a garlic & sundried tomato cream sauce.

Roasted Pork Tenderloin

with roasted asparagus, apple and creamed mashed potatoes with honey roasted seasoned root veg.

Champagne Chicken

Succulent chicken breast stuffed with cream cheese, wrapped in smoked streaky bacon and served with a Champagne & Mushroom cream sauce

Creamy Butternut Squash Risotto, (vg)

served with leek & spinach

DESSERT

CHOOSE FROM A DELICIOUS DESSERT OR A DESSERT COCKTAIL (SEE SERVER)

Homemade Pavlova - with fresh cream and mixed berries (2,4,7,13)

Trio of Desserts - Passion Fruit Mousse, Irish Cream Wedge, Apple Custard & Nutmeg Crunch (2,7,13)

Double Chocolate Brownie - Served with vanilla Ice-cream (2,4,7,10,14)

Vegan Brownie (vg) - served with Vegan Vanilla Ice cream (2,10,14)

ALLERGEN INFORMATION (v - vegetarian, vg - vegan)

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1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide/sulphites

£60 per couple