

# Valentine's Menu

## Starters

- ♥ **Saffron Risotto with Pan Fried Scallops** - silky, saffron Infused risotto topped with golden pan seared scallops, finished with fragrant garlic & chilli oil
- ♥ **Saffron Risotto with Roasted Cauliflower** (V) - warmth and aromatic garlic oil
- ♥ **Baked Camembert for Two** - warm, oozy camembert infused with rosemary and garlic, served with rustic warm bread to enjoy together
- ♥ **Chef's Italian Style Pate** - rich, smooth pate served with homemade foccacia

## Mains

- ♥ **Wild Mushroom & Goats Cheese Wellington** (V, Vg) - delicate puff pastry filled with a rich wild mushroom medley and creamy goats' cheese, served with velvety butternut squash puree & seasonal greens
- ♥ **Marry Me chicken** - succulent pan seared chicken breast served with a velvety sun blush tomato sauce, herb roasted asparagus and creamy potato gratin
- ♥ **Salmon Alfredo Tagliatelle** - tagliatelle coated in a rich champagne Alfredo sauce with grilled salmon and finished with roasted capers

## Desserts

- ♥ **Chocolate Fondant** - warm, gooey chocolate fondant with vanilla ice cream & fresh berries (V)
- ♥ **Passionfruit Tart** - tangy, passionfruit tart topped with a delicate meringue crumble creating the perfect balance of sweetness & zest (V)
- ♥ **Oops I Dropped the Lemon Tart** - Light & creamy Lemon zabaglione, served in a delicate broken pastry shell garnished with fresh seasonal fruit ( V)
- ♥ **Chocolate Mousse** - rich & light chocolate mousse ( V,VG)

