

Sweet Valentine's

Gala dinner

Amuse Bouche

Crunchy melting brie

Deep-fried brie cheese with roasted walnuts, honey, cranberry & rosemary dressing, and fresh raspberries, finished with a clove of garlic drizzled sourdough bread

Starter

Cream of wild mushrooms soup

Served with garlic crusting, fresh thyme & porcini mushrooms

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Prawn and lobster ravioli

With a saffron & chive cream sauce, topped with sambuca flamed prawns and roasted cherry tomato, finished with a basil oil dressing

Main Course

(buffet service)

Grilled sword fish

served with roasted asparagus & a lemon cream sauce

Oven baked pork steaks

with an apple & raisin compote served with a cranberry sauce

Pan fried beef steaks

set on a garlic & rosemary mushrooms sautee' served with a peppercorn jus

Slow cooked turkey breast

set on a fruity red cabbage served with nutty dressing

Dessert

Chocolate brownie & hazelnut crispy roll

Set on a strawberry & nuts cookie, served with a scoop of vanilla ice cream, finished with strawberries dipped in chocolate.

A complimentary fresh rose will be offered during Gala dinner