

RESERVE YOUR TABLE FOR THE

# Valentines Weekend

Friday 14<sup>th</sup> February to Sunday 16<sup>th</sup> February

Choose any four courses for £35 per person

## START

### MARINATED FILLET TAIL OF BEEF

*served on a watercress and rocket salad with salsa verde (D, SD)*

### 'SALT & PEPPER' TEMPURA KING PRAWNS

*on wok fried noodles with a hot sweet & sour sauce and crispy seaweed (D, E, C, CE, SD)*

### ASPARAGUS, SPINACH AND FETA CHEESE TAGLIATELLE

*with sundried tomato verloute (D, E, G)*

## INTERMEDIATE

### PAN SEARED FILLET OF MACKEREL

*with garlic infused crostini, baby leaves and tomato pickle (F, D, G, SD)*

### LEMON ICE CRYSTAL

*with Campari granite*

## MAINS

### ROASTED RUMP OF WELSH LAMB

*with a herb crust, served on a roasted vegetable stew with creamy gratin potatoes and a rich port jus (D, SD)*

### PAN ROASTED BREAST OF CHICKEN

*with oven roasted rosemary new potatoes, on wilted greens with confied cherry tomatoes and tarragon cream sauce (D)*

### TWICE BAKED PERL LAS CHEESE SOUFFLÉ

*served on wilted rocket, with a rich tomato and basil sauce and herb gnocchi (D, E, SD)*

## DESSERTS

### ASSIETTE OF CASTLE DESSERTS

*for two to share (D, E, G)*

## TO FINISH

### COFFEE & CHEF'S CHOCOLATES

*Coffee or tea of your choice with handmade chocolates*

**ALLERGIES & INTOLERANCES:** If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.  
We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.  
All allergens correct at time of printing.

#### ALLERGEN KEY:

**C:** Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts  
**MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds