

RESERVE YOUR TABLE FOR THE

Valentines Weekend

Friday 14th February to Sunday 16th February

Choose any four courses for £30 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