



Valentines Menu 11th and 14th February 2023

Pomme D'Amour soup with basil and parmesan

Pan seared spiced tiger prawns with peppers, roquette and pomegranate

Creamy wild mushroom and asparagus ragout enhanced with truffle and Dijon
mustard

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Grilled loch salmon set on roast cauliflower lemon and tarragon salad finished  
with a passion fruit vinaigrette

Pan seared pork loin with sauteed spinach cherries and apple, finished with a  
ginger and honey glaze

Basil and truffle scented cous-cous topped with a pappardelle of vegetables and  
shaved parmesan

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Platter for two with Rich dark chocolate fondue with melon, strawberries,
marshmallows and chunks of brownie

Pineapple and Banana flambéed with Cointreau finished in a rich butterscotch
sauce

Trio of Capaldi's ice cream with café curls

£30 for 3 Courses