Valentine's

Three Courses for £29.95

Starters

<u>Garlic King</u>

Succulent prawns sautéed in garlic butter, served on crispy toast

<u>Arancini</u>

Golden-fried risotto balls topped with rocket and Parmesan cheese

<u>Spicy Meatballs</u>

Juicy meatballs in a rich tomato sauce, served with toast

<u>Calamari</u>

Crispy calamari garnished with fresh chilli, spring onion, and served with a creamy garlic sauce

Mains

<u>BBQ Baby Pork Ribs</u>

Tender pork ribs glazed with BBQ sauce, served with golden fries

Pasta Carbonara

Classic Italian pasta in a creamy sauce with pancetta and Parmesan

<u>Seabass</u>

Pan-seared seabass topped with a zesty gremolata and capers, served with sautéed seasonal vegetables

<u>Vegetable Lasagna (V)</u>

A hearty, layered dish with roasted vegetables, creamy béchamel, and rich tomato sauce, baked to perfection

Duck Tagine

Slow-cooked duck in a fragrant honey and cinnamon-infused sauce, served with fluffy couscous

Desserts

<u>Tiramisu</u>

A rich coffee-flavored dessert with mascarpone cream

Baklava pastry with

Sweet layers of phyllo pastry with nuts and honey syrup

<u>Chocolate Logs</u>

milk biscuits, vanilla cocoa cured cheese and home made chocolate sauce

