



## DATE NIGHT MENU

### Starters

**Carrot & Cumin Soup**  
*carrot crisp*

**Chicken Ballentine**  
*piccalilli, crispy potato*

**40°c Salmon**  
*pink grapefruit, endive, dehydrated skin, crème fraîche*

**Mediterranean Vegetable Arancini**  
*guacamole, salad, herb oil, wasabi mayonnaise*

### Main Courses

**8oz Ribeye Steak**  
*slow roasted tomato, mushroom, salad, chips, peppercorn sauce*

**Oven Roasted Breast of chicken**  
*Dijon creamed potato, baby vegetables, chicken jus*

**Gigha Halibut**  
*lemon & parsley risotto, curry oil, crispy seaweed*

**Roast Vegetable Parcel**  
*red onion chutney, mushroom ketchup*

### Desserts

**Egg Custard Tart**  
*cherry sorbet*

**Dark Chocolate Delice**  
*vanilla ice cream*

**Cheese Board**  
*apple chutney, date & walnut bread, selection of crackers*

**A selection of Ice Creams & Sorbets**

**Coffee & Petit Fours**

**£80.00 per couple**  
**includes a Champagne cocktail on arrival and a Bottle of House Wine**

*Major allergens intentionally used as ingredients are:  
celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, please  
make your waiter aware of any known allergies or special dietary requirements*