



## *Valentine's Evening Menu*

### A TASTE TO TEASE

GOLDEN TRUFFLE ARANCINI WITH PARMESAN FOUNDUE  
WOOD-FIRED KING PRAWNS WITH GARLIC BUTTER AND AMALFI LEMON  
TENDER ASPARAGUS WRAPPED ON SERRANO HAM  
BUFFALO MOZZARELLA WITH HERITAGE TOMATOES & BASIL OIL  
CRISPY ZUCCHINI FRITTERS WITH WHIPPED LEMON AIOLI

### MAIN ATTRACTION

HERB-CRUSTED BEEF MEDALLIONS ,RED WINE JUS & ROASTED BABY VEGETABLES  
HANDCRAFTED LOBSTER RAVIOLI WITH SILKY BISQUE SAUCE  
ROASTED AUBERGINE STEAK ,SEASONAL VEGETABLES & HAND-CUT CHIPS  
CREAMY TARRAGON CHICKEN WITH ASPARAGUS & A VELVETY WHITE WINE SAUCE

### SWEET FINALE

CLASSIC ITALIAN TIRAMISU  
RASPBERRY SORBET & FRESH BERRIES