



# VALENTINES



## THE DUCK

### STARTER TO SHARE

A Sharing Board With a Selection of  
Selina's steamed vegetable gyoza, crispy BBQ chicken bites, sundried tomato and mozzarella  
carmelle pasta with basil and pine nut butter, toasted garlic ciabatta topped with cream cheese,  
peppers and salt beef and smoked duck patatas bravas

### MAIN COURSE

Slow Cooked Vietnamese Lamb Shank  
served with sweet potatoes and fragrant jasmine rice

Pan Fried Scallops and Kiln Roasted Salmon  
served with beetroot and basil linguine  
(available as a vegetarian)

Tournedos Rossini  
Pan fried fillet steak on toasted crostini topped with duck liver pate, served with a rich madeira and  
rosemary jus, roasted baby carrots, fine beans and thick cut skin on chips.

Oven Roasted Paprika and Honey Chicken Breast  
with steamed peppers, baby corn, sugar snap peas and oven roasted halloumi and potatoes

### TRIO OF DESSERTS TO SHARE

Raspberry marshmallow topped with fresh fruits, chocolate brownie with sweet cherry  
compote and fresh cream and the ultimate lemon meringue pie all served with pots of  
chocolate dipping sauce

£80 for Two  
£150 for Four  
£210 for Six

Please let us know in advance if you have any allergies or special dietary requirements and we will try our best  
to accommodate .

£10pp deposit is required

