

THE PLUMES VALENTINE'S DAY MENU

STARTERS

BUTTERMILK BREADED CAJUN TIGER PRAWN COCKTAIL

on a tomato & rocket salad topped with chipotle sauce

BRESAOLA BEEF CARPACCIO

with sun-dried tomatoes, sliced olives, parmesan & garlic & rosemary olive oil

AUBERGINE & CHICKPEA ARANCINI

with mediterranean tomato sauce & parmesan

HOMEMADE ROSEMARY & HONEY FOCACCIA BREAD

served with olive oil & balsamic & lemon, thyme & black pepper olives

MAINS

LAMB STEAK

with rosemary & garlic new potatoes, fresh kale & red wine gravy

CHICKEN SUPREME

served with dauphinoise potatoes, tender stem broccoli & a creamy white wine & mushroom sauce

SPAGHETTI ARRABBIATA

served with blackened seabass or roasted mediterranean vegetables

CARVED FLAT IRON STEAK

with chimichurri sauce, roasted mediterranean vegetables & cajun new potatoes

DESSERT

A TRIO OF MINI-SHARING DESSERTS

baileys truffles, chocolate brownies & chocolate covered strawberries

3 COURSES £39.95