

# Valentine's Menu 2026

**We welcome you with a glass of prosecco**

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**Salmon Tartare**

Finely diced salmon with herbs

**Classic Beef Carpaccio**

Thinly sliced beef, Parmesan, light dressing

**Silken Beetroot Soup**

Smooth beetroot soup, subtly aromatic

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**Pan-Roasted Lamb Chop**

Garlic Spinach with rich red wine glaze

**Wild Mushroom Risotto**

Parmigiano & thyme creamy risotto with earthy mushrooms

**Pan-Roasted Sea Bass**

Champagne beurre blanc & asparagus with silky sauce

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**Strawberry & White Chocolate Heart Cake to Share**

Decadent cake with strawberries and chocolate

**Zesty Lemon Tart**

Raspberry coulis

**Berry & Citrus Love Salad**

Vanilla ice cream