

# Valentines Cabaret Night

Saturday 16<sup>th</sup> February 2019

## To Start

### **Roasted Red Pepper and Tomato Soup (Vegan & G/F available)**

*Served with warm bread and butter*

### **Portobello Mushrooms**

*Stuffed with cream cheese, bacon and garlic topped with a panko and cheddar herb crumb*

### **Prawn Crostini (G/F available)**

*Prawns tossed in a chilli, lime, garlic and coriander marinade*

*Served on crostini with baby leaves*

## Main Course

### **Pan fried Seabass (G/F available)**

*Spinach mash, glazed roasted carrots & tender stem broccoli*

*Served with a lemon butter sauce*

### **Succulent Chicken Breast (G/F available)**

*Served with pink peppercorn sauce, dauphinoise potatoes, glazed roasted carrots*

*& tender stem broccoli*

### **Moroccan Cauliflower & Turmeric Pastry Roulade (v)**

*Filled with chickpea & pepper chutney, served with couscous and a harissa sauce*

### **Red Pepper, Bean & Aubergine Chilli (Vegan/GF)**

*Served with rice and tortilla chips*

## Dessert

### **Strawberry Romanoff**

*Boozy soaked vanilla infused strawberries gently folded through whipped cream*

*served in a brandy snap basket*

### **Chocolate & Coconut Tart (Vegan G/F)**

*Smothered with chocolate sauce and Jude's vanilla ice cream*

### **Selection of Cheese and Biscuits**

*Served with grapes, celery and tomato chutney*

