



Jekyll & Hyde

Valentines Menu

Three Course Meal £26.95 Per Person

T O S T A R T

Crispy Camembert & Hot Cranberry Sauce (V)

crispy camembert cheese in hot cranberry sauce served on a bed of mixed green leaves

Sweet Chilli Garlic Butter Sauté Prawns

sautéed prawns & cherry tomatoes in a sweet chilli garlic butter sauce with herbs and multicolour peppers

Baked Feta Cheese in Filo Pastry with Honey & Sesame Seeds (V)

Greek feta cheese in filo pastry, baked and served with honey and sesame seeds

Burrata Mozzarella Alla Caprese (V)

Italian burrata mozzarella served with cherry tomatoes, fresh herbs & pesto alla Genovese sauce

Vegetable Spring Rolls (V) (VE)

plant-based vegetable spring rolls served with sweet chilli sauce, green leaves salad & tomato with honey mustard vinaigrette

M A I N E V E N T

Strip Sirloin Steak Tagliata

a dazzling "Surrey Farms" premium sirloin steak tagliata with shaved parmesan flakes, cherry tomatoes & chips. Served with salad of green leaves, feta cheese, peppers, onions, tomato with honey mustard vinaigrette & your choice of creamy peppercorn or mushroom sauce.

Duck Leg Confit

slow cooked until moist and tender, rich in game taste Moulard duck leg, served with seasonal roasted vegetables, mixed green leaves salad & creamy potato puree with our own gluten free gravy

Salmon Steak

oven baked salmon steak, served with sautéed crispy golden smashed potatoes, broccoli & hollandaise sauce

Mushroom, Spinach & Carrot Wellington (V ask for VE)

a deliciously rich and hearty flavours of carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry, served with green leaves salad and chips

Thai Red Curry | Chicken | Prawn | Vegetable (VE)

your choice of Chicken, prawns or vegetables, served in a Thai red curry sauce with multi-colour peppers, bamboo shoots, fine green beans, courgettes, carrots, prawn crackers and jasmine rice

D E S S E R T S

Chocolate Soufflé (V)

dark chocolate soufflé served with vanilla ice cream, strawberries and chocolate syrup

Profiteroles (V)

chocolate choux filled with whipped cream, served with chocolate topping sauce and wafer curl

Crème Brûlée (V)

crème Brûlée with caramelised sugar topping

Jekyll & Hyde Ice Cream (V)

homemade vanilla ice cream with salted caramel sauce and caramelised walnuts

Plant Based Vanilla Ice Cream (VE)

plant based vanilla cream with choice of chocolate, caramel or strawberry syrup