

Valentine's Day Specials Menu



Amore

Starters

Pan Seared King Scallops £8.95

King scallops pan seared and served with fresh rocket, roasted peppers and a creamy butter, garlic and parsley sauce

Asparagus Wrapped with Parma Ham £6.95

Fresh asparagus wrapped with Italy's best Parma ham pan fried and served with roasted cherry tomatoes on a bed of red chard lettuce and a tangy citrus glaze

Whole Brie (v) £9.95 for 2 sharing

Share a whole warmed Brie. Served with ciabatta bread and cranberry and mint marmalade – just right for dipping in together

Homemade Assorted Ravioli £5.95

Surprise assortment of Ravioli served with a creamy sauce and topped with a fresh rocket

Mains

Lobster Thermidor 1/2 £24.95
Whole for £32.95

Delicious lobster topped with golden brown parmesan. Served with king prawns and creamy tagliatelle pasta

Juicy Stuffed Chicken Breast £16.95

Chicken breast stuffed with cheese, fresh mushrooms, pancetta and sun-blushed tomatoes. Served with new potatoes, crispy green beans and a creamy mushroom sauce

Surf 'n' Turf £21.95

Grilled English 8oz Rib-eye with 3 king prawns in a creamy garlic sauce. Served with hand cut chips and seasonal vegetables

Fresh Salmon and Prawns £15.95

A steak slice of fresh Salmon oven baked and served alongside plump prawns with roasted garlic potatoes and a medley of winter vegetables in a creamy dill and caper sauce

Gamboroni Pappardelle £11.95

Pappardelle pasta and Gamberoni (King Prawns) with onion, peppers and mixed herbs all cooked in a white wine sauce with garlic, chilli and Napoli. Finished with fresh rocket

Whole/fillet Fish of the day £15.95

Fish of the day topped with lemon and rosemary and served with roasted new potatoes and winter vegetables.

Vegetarian Pasta (v) £11.95

Fresh homemade Pasta with mixed market fresh winter vegetables and a touch of Napoli sauce

Dessert



Lovers Dessert for 2 £9.95

A dessert made for sharing amongst lovers – a rich chocolate mousse, chocolate dipped strawberries with shortcake biscuit and smooth crème brûlée with blueberries and vanilla.

