

Valentine's Menu

Starter

French Onion Soup

A Classic Accompanied by Gooey Cheese En Croute

Camembert for Two

Baked to Perfection and Infused with Garlic & Rosemary, Served with Sweet Onion Chutney & Toasted Ciabatta

Arancini

Creamy Wild Mushroom Arancini Paired with a Basil Pesto Sauce and Homemade Parmigiano Reggiano Crisp

Smoked Duck Salad

Tender Duck over a bed of Mixed Leaf Salad with a Chill Mango & Chilli Puree, Finished off with Toasted Poppy Seeds

King Prawns

Crispy Tempura King Prawns with a side of Intense Saffron Aioli and Tangy Capers

Main

Risotto

Vibrant Beetroot Risotto with Rich Goats Cheese, Crunchy Toasted Pine Nuts and a Refreshing, Peppery Rocket Topping

8oz Sirloin Steak

Succulent Sirloin, cooked to your liking and finished with a Bold Pink Peppercorn Sauce alongside with Golden Triple Cooked Chips and a Watercress Salad for Balance

Chicken

Juicy Chicken Breast Stuffed with Applewood Smoked Cheese and Wrapped in Crisp Bacon, Finished with a Smooth Applewood Sauce and Served with a Classic Potato Rosti and Sauteed Cabbage

Foil Baked Salmon

Delicate Salmon Baked in Sweet Chilli and King Prawns, Buttery Crushed New Potatoes and Earthy Purple Tender Stem Broccoli

Forty5 Signature Burger

Full-Flavoured Beef Patty in a Soft Brioche Bun with Lettuce, Tomato, Onion, Melted Mature Cheddar and a Mellow Tomato Chutney Served with Skin on Chips

Dessert

Cheesecake

Baked Cheesecake with a Tart Mixed Berry Compote to Top and Silky White Chocolate Shavings

Tiramisu

An Italian Staple with Layers of Espresso and Coffee Liquor Soaked Sponge, Mascarpone and a Dusting of Cocoa, Light yet Indulgent

Cheeseboard

Applewood Smoked Cheese, Sharp Mature Cheddar, Velvety Brie, Crackers and Ripe Grapes

Ice Cream

Sorbet

2 Courses 33.5

3 Courses 38.5

Comes with a Glass of Bubbly
or a 125ml Glass of House Red, White or Rose

