

Valentine's Day

3 courses from £45 per person

£10 non-refundable & non-redeemable deposit kindly requested to secure booking

BREADS

WARM FRENCH BREAD

Home baked French bread with rock salt and black pepper butter £5.50

BAKED FLAVOURED BREADS

Variety of home baked breads with marinated and herbed olives & balsamic dipping sauce with parmesan chunks £7.50

GRILLED GARLIC CIABATTA BREAD

£5.50
with cheese £6.50

TO BEGIN

BRUSCHETTA OF SLOW ROASTED AND PICCOBELLA TOMATOES

with torn mozzarella, basil pesto, balsamic syrup and rocket

STEAMED BANG BANG CHICKEN BAO BUN

Bao bun with bang-bang chicken, with Asian slaw, soy, chilli, and sesame seed dipping sauce

GOATS CHEESE & SWEET POTATO BHAJI

with rocket, cucumber, spring onion & chilli salad, fig, apple & mango chutney, yogurt & mint dressing

BOWL OF TWO SOUPS

Bowl of two soups: spicy carrot and butternut squash / cream of mushroom and tarragon

CRISPY ORIENTAL BEEF

Chilli jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

SEAFOOD COCKTAIL

Lobster, prawn, smoked salmon & fresh picked crab cocktail with lemon dressed salad, micro herbs, tomato, bloody mary dressing & melba toast (£6 supplement)

THAI STYLE SALMON FISHCAKE

Fennel, lime and rocket salad, chilli jam, harissa aioli

MAIN EVENT

All main courses are served with a selection of green vegetables

SLOW BRAISED LAMB SHANK

on leek, pancetta & thyme mash, honey roasted root vegetables, red wine, mint & redcurrant jus

AUBERGINE RAVIOLI

on spinach and asparagus with a sauce of tomato, roast red pepper, olives, basil and parmesan

SLOW ROASTED CRISPY DUCK LEG

on dauphinoise potato, sautéed Pak-choi and sweet potato puree with a sweet & sour peking duck jus

SUPREME OF CHICKEN

on sauteed butternut squash, asparagus, crushed new potatoes and cherry tomatoes with a red pepper, mushrooms, smoked paprika and tarragon jus

FILLET OF HADDOCK

layered with salmon & spinach baked with brioche crumb on lemon & samphire mash, lobster, crab & tomato broth, chargrilled asparagus, micro herbs

8OZ CENTRE CUT FILLET STEAK

cooked to your liking with twice cooked Maris piper chips, tomato ragu, tempura onions, choice of peppercorn brandy sauce or garlic & parsley butter (£12 supplement)

VEGETABLE THAI CURRY

Thai vegetable curry cooked with garlic, chilli, coriander and coconut milk, with rice & poppadom

La Luna Chateaubriand Board for two people, considered the most prized cut of all steaks! Chargrilled and pan roasted to your liking, served with triple cooked Maris piper chips, mac 'n' cheese, beer battered onions, garlic mushrooms, roast tomato Ragu, rocket parmesan salad, peppercorn sauce and café de Paris butter (£30 surcharge per couple)

TO INDULGE

ETON MESS

A combination of strawberries, whipped cream and meringue with vanilla pod ice cream

BAKED WHITE CHOCOLATE CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote & vanilla ice cream

STICKY TOFFEE PUDDING

with rum toffee sauce, orange marmalade ice cream

CHEESE BOARD

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread (£4 supplement)

BAILEYS CHOCOLATE TRUFFLE SEMIFREDDO

Baileys chocolate truffle semifreddo with raspberry and strawberry compote, Madagascan vanilla sauce

HOME-MADE ICE CREAM

La Luna home-made selection of ice creams please ask your server for our current flavours

CHOCOLATE SHARING POT

Warm chocolate & bailey's liqueur pot with strawberries, toasted marshmallows, warm mini doughnuts and chocolate brownie cubes

Too full for dessert? Instead of dessert why not try one of our speciality cocktails made by our in-house mixologist? (£3 supplement)