

LEONE

VALENTINE'S DAY

TO BEGIN

SELECTION OF CANAPÉS

CHOICE OF VALENTINE'S COCKTAIL

STARTERS

CELERIAC AND APPLE SOUP (V) with a sage beignet, whipped butter and warm focaccia.

CHORIZO PICANTE AL FORNO Oven baked chorizo with cherry tomatoes, garlic, chilli served with warm schiacciata bread.

PORCINI, MOZZARELLA AND TRUFFLE ARANCINI (V) with parmesan cream, confit plum tomato, basil pesto and parmesan crisp.

ANTIPASTI PLATTER TO SHARE Cured Italian meats, mixed olives, buffalo mozzarella, grilled artichokes and warm schiacciata bread.

MAINS

POLLO AL PROSCIUTTO Chicken breast wrapped in prosciutto served with sautéed wild mushrooms, parmesan polenta, green beans, and a porcini sauce.

LINGUINI SCOGLIO King prawn, mussel and clam linguini served in a white wine and lobster cream, crispy capers, and a lobster aioli croûte.

SAGE GNOCCHI (V) Pan seared sage gnocchi served with roasted butternut squash, caramelised shallot, and a gorgonzola sauce.

PIZZA QUATRO CARNI Tomato Sauce, mozzarella, red onion, pepperoni, salami, spianata picante, pancetta.

CHATEAUBRIAND TO SHARE Rosemary scented chips, confit plum tomatoes and grilled portobello mushrooms. (*£15 supplement*).
Served with a choice of peppercorn, béarnaise, gorgonzola or wild mushroom sauce.

DESSERTS

DARK CHOCOLATE BROWNIE served with black cherry sauce, Chantilly cream, and a dark chocolate sorbet.

LEMON CURD CHEESECAKE with Italian meringue, passionfruit gel and raspberry ice cream.

RHUBARB AND APPLE TARTE TATIN stem ginger custard and vanilla ice cream.

CHEESEBOARD Selection of cheeses served with apricot chutney, grapes, celery, grissini and crackers.



£90 per couple