

THE PANACEA

VALENTINES MENU

Available From
Tuesday 11th February
Until
Saturday 15th
February

2 Courses For £27.95
3 Courses For £34.95

Pre-Order Only

If you have any allergies or intolerances please speak to our team.

Starters

Halloumi and Chorizo Crostini 🌾

A crisp bread base topped with cream cheese, chorizo chili jam, and sliced halloumi for a delightful burst of savory flavours.

Gambas al Allijo 🌾

King prawns sautéed in a rich garlic and olive oil sauce, infused with a hint of chili and fresh herbs, offering a tantalizing taste of the sea.

Bruschetta Tartlet 🌿

Golden pastry filled with a blend of finely diced tomatoes and basil, finished with a balsamic glaze and vegan feta, delivering a fresh and vibrant bite.

Mains

Pan-Seared Sea Bass 🌾

Fresh sea bass fillet, served alongside crispy garlic potatoes, all drizzled with a velvety, zesty lemon sauce for the perfect balance of flavours.

Marry Me Chicken Pasta

A creamy, decadent pasta dish featuring tender chicken, sun-dried tomatoes, and spinach, all tossed in a rich garlic and parmesan sauce.

Mediterranean Vegetable Bake 🌿 🌾

A medley of roasted courgette, aubergine, bell peppers, and tomatoes, layered with fragrant herby marinara sauce, and served with crispy garlic potatoes for a wholesome vegetarian delight.

Lamb Meatballs

Greek-inspired lamb kofte meatballs topped with melted mozzarella, served with steamed rice and a rich, flavourful tomato sauce.

Desserts

Limoncello Cheesecake 🌾

Deliciously dessert that combines the smooth, rich texture of traditional cheesecake with the bright, tangy flavour of fresh lemon, served with limoncello.

Baklava 🌿

A rich, sweet pastry made with layers of crispy Filo, filled with a blend of finely chopped nuts. Baked and drizzled with a sticky honey and lemon syrup.

Profiteroles

Choux pastry, filled with a rich whipped caramel cream. Served on top of a dark chocolate ganache, with a hint of raspberry.

Vegetarian 🌿

Vegan 🌿

Non-Gluten Available 🌾