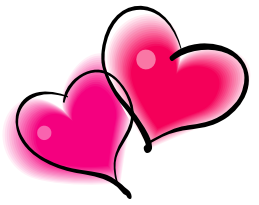


Valentine's Day



Menu

Tuesday 14th February 2012

Appetiser - Mixed Bread, Olives & Dips

Starters

- *Sautéed button Mushrooms, in a Port and Cream sauce, served on a crispy crouton*
- *Smoked Salmon, with a Lemon and Caper dressing*
- *Avocado, Prawn and Lobster cocktail*
- *Baby Asparagus spears, with melted butter*
- *Chef's smooth Chicken Liver parfait, Onion marmalade and Melba toast*
- *Fan of Melon, with Parma Ham*

Mains

- *8oz Sirloin Steak, cooked to your liking, served with a choice of Diane or Au Poivre Sauce*
- *Rack of Lamb, with a Mustard & Herb Crust*
- *Half a crispy Duck, with Orange sauce*
- *Chicken Breast, stuffed with Brie in a Cranberry and Cream sauce*
- *Pork fillet, served in a Stilton and Leek sauce*
- *Grilled whole Seabass, with Lemon and Parsley butter*
- *Grilled Goats Cheese, served on a bed of Roasted Vegetables, with a Pesto dressing*

*All mains are served with a choice of potato: dauphinoise, sauté or new,
plus a selection of seasonal vegetables*

Dessert

- *Profiteroles with Chocolate Sauce*
- *Crème Brûlée*
- *Tiramisu*
- *Eton Mess*
- *Crêpe Suzette*
- *Cheese & Biscuits*



Coffee - all finished off with Filter Coffee & Petit Fours

£27.50 per person, inclusive of 20% VAT, but not service