

Valentine's Day Menu

Thursday 14th February 2019

Appetiser

*A basket of mixed bread served
with Balsamic Vinegar, Olive Oil & Olives*

Starters

(V) Carrot & Coriander Soup

Chef's Smooth Chicken Liver Pate & Red Onion Marmalade

*(V) Pan-fried Mushrooms in a Port & Cream Sauce served on a crispy
crouton*

Avocado Pear filled with Prawns & topped with Marie-Rose Sauce

Smoked Salmon served with a Lemon, Capers & Shallot dressing

A Baked Fig Stuffed with Goats Cheese & wrapped in Parma Ham

Mains

Roasted Rack of Lamb with a Herb & Mustard Crust

Sirloin Steak with either a Diane or Au Poivre Sauce

Half a Crispy Roast Duck served with Orange Sauce

Medallions of Pork served with a Stilton & Leek Sauce

*Free Range Chicken Breast wrapped in Smoked Bacon & served with a
Dijon Mustard Sauce*

*Mixed Fish Grill, Fillet of Salmon, Tuna, Sea-Bass & King Prawns
served with a Lemon & Herb Butter*

(V) Button Mushroom, Red Onion & Pepper Stroganoff served with Rice

*Each Dish is served with a choice of Sauté, New or Dauphinoise Potatoes
& Seasonal vegetables or a Mixed Salad*

Desserts

Profiteroles with Chocolate Sauce & Vanilla Ice-cream

Eton Mess

Raspberry & Prosecco Truffle Pudding served with Clotted Cream

Crème Brûlée served with Short-bread Biscuits

Tiramisu served with Amaretti Biscuits

Fresh Fruit Salad & Cream

Cheese & Biscuits served with Celery Sticks & Grapes

Filter Coffee & Mints

£27.50 inc. of V.A.T. but not service