



Valentine's Day Menu 2018

Wednesday 14th February

5:30pm-9.15pm

£39.95pp for 3 courses including a glass of prosecco on arrival

£10pp Deposit due by 7th February

for every booking

(V) Roasted Tomato and Lovage Soup with Croutons

Platter for two - Moules Marinieres with Rustic Soda Bread, Tempura King Prawns with Sweet Chilli Sauce and Deep-Fried Calamari with Lemon Mayonnaise.

Confit Duck and Caramelized Apple Terrine Served with Red Onion Marmalade and Toasted Brioche and Salad Leaves.

(V) Deep Fried Brie with Cranberry Sauce Served with Salad Leaves

Pan Fried Partridge Breast on a Bed of Sautéed Spinach and Truffle Mash Potato Served with Red Currant Jus

Fillet of Beef Wellington Served with Madeira Sauce (£3 Supplement)

Escalope of Seatrout on a bed of Prawn Risotto Served with a Vierge Dressing

Roast Chicken Breast Stuffed with Pesto, Sundried Tomatoes and Mozzarella on a Creamy Tomato Sauce

Pan Fried Duck Breast on Sautéed Spring Green and Pancetta Lardons Served with a Cherry and Port Jus

(V) Ravioli filled with Porcini and Two Cheeses served with a White Wine Sauce

All Mains are served with a selection of Potatoes and
Vegetables

Passion Fruit and White Chocolate Cheesecake Served with Orange Sorbet and a Passion Fruit Coulis

Raspberry Brownie Served with Vanilla Crème Anglaise, topped with Chocolate Curls

Lime and Vanilla Parfait Served in a Brandy Basket with a Mango Coulis

Platter for Two - Mille Feuille; layers of Strawberry Crème Patisserie and Puff Pastry, Milk Chocolate and Coco Nut Panna Cotta, Heart Short Bread and Fresh Strawberries

Cheddar and Stilton Cheese Served with Apple, Celery and Crackers

