



Valentines Menu 2019

Thursday 14th February

Served 5.30pm - 9.30pm

£44.95pp

Prosecco on arrival followed by 3 Courses and a single red rose for your loved one. Tea/Coffee included

All tables require a £10pp deposit to secure the booking by 7th February and must also pre order their food at the same time



(V) Roasted Red Pepper Soup served with Basil Oil, Cream and Croutons

Salmon and Dill Linguine in a White Wine Sauce served with Garlic Bread

Smoked Chicken Salad with Mango, Avocado and Pomegranate bound with a Citrus Dressing

(V) Flat Mushroom stuffed with Roast Cherry Tomatoes, Spring Onion and Stilton Cheese served with a Dressed Salad

SHARING PLATTER FOR TWO – Ballotine of Ham Hock and Pistachios served with Piccalilli and Warm Brioche, Sticky Barbeque Ribs and Mozzarella Arancini served with Tomato Sauce



(8oz) Dry Aged Fillet Steak cooked as you desire served with Blue Cheese Croquettes and a Port Wine Sauce
(£3 supplement)

Fillet of Cod served with Creamy Mussels, Fennel and a Saffron Sauce

Roast Chicken Breast stuffed with Brie, Roast Red Peppers and Spinach served on a Rich Tomato Sauce

Pan Fried Duck Breast A La Orange served with a Sweet Potato Puree and Asparagus

(V) Goats Cheese, Caramelised Shallots and Sun Kissed Tomato Tart Tatin served with a Dressed Salad and Tomato Coulis



All Main Courses are served with a Selection of seasonal Vegetables and Potatoes



Triple Chocolate Baked Marble Cheesecake served with a Strawberry Compote

Heart Shaped Banoffee Pie served with Caramel Sauce

Baileys Parfait served in a Brandy Snap Basket drizzled with Toffee Sauce and Toasted Almonds

Cheese Selection of Welsh Cheddar and Stilton served with Apple, Celery and Crackers

SHARING PLATTER FOR TWO- Eclairs filled with Passionfruit Chantilly Cream glazed with White Chocolate, Homemade Heart Shaped Shortbread Biscuits and Milk Chocolate Fondue served with Fresh Strawberry and Marshmallow Skewers

