

VALENTINES MENU



STARTERS

- French Onion Soup** with toasted cheesy brioche fingers
Homemade Smooth Chicken Liver Pate served with onion marmalade and French bread
Marinated King Prawns and Scottish Salmon on a bed of fresh rocket, with a dill dressing
Mushrooms stuffed with wilted spinach and crumbled goat's cheese, baked until golden
Crispy Duck on mixed salad leaves with cucumber strips and salad onions, bound in a hoi-sin dressing
Crab Salad with smoked paprika aioli

MAIN COURSES

- Individual Fillet of Beef with** on a mushroom pate wrapped in puff pastry, baked golden. Served with a Barolo sauce
Pan-Fried Sea Bass on Chinese greens topped with sesame prawn toast fingers, and a sweet chilli sauce
Slow roasted Shank of Lamb on a Tuscan bean broth, with buttery mash
Chicken Java boneless chicken marinated in chilli, lime Javanese spices and coconut milk. Served with Thai scented rice
Fillet of home Smoked Cod with brown shrimps, tossed in a gremolata dressing
Beer Battered Stake Wing served with tartar sauce
Open Lasagne of Roasted Vegetables tomato and olive sauce topped with a tickler cheddar glaze

Main Courses served with a selection of fresh vegetables and potatoes

DESSERTS

- Crème Brulee**
Hot Chocolate Gateau served with amoretto ice-cream and dark chocolate sauce
Selection of Ice-Creams with a fresh fruit sauce
Cappuccino profiteroles served with a hot fudge sauce
French and English Cheeseboard with fig and almond cake
Eton mess

TWO COURSES £24.00

THREE COURSES £28.00

