



Valentine's Day Menu

STARTERS

Fig, Honey and Goat's Cheese Filo Parcels (V)

Served with mixed leaves and cranberry sauce.

Pork and Plum Pâté

A coarse pork pâté with plum and brandy garnished with a glazed sweet plum. Served with toast and butter.

Prawn Cocktail

Prawns in iceberg lettuce cups with Marie Rose sauce.

MAINS

Rump Steak with Bordeaux Sauce

A 10oz rump steak, grilled to your liking, garnished with a flat mushroom and half a grilled tomato. Served with a red wine and shallot sauce, chips and peas.

Salmon with Watercress and Fennel Sauce

A succulent salmon fillet with a creamy watercress and fennel sauce. Served with new potatoes and vegetables.

Chicken with Wild Mushroom Sauce

A chicken breast with a wild mushroom, crème fraîche and sherry sauce. Served with new potatoes and vegetables.

Shallot and Stilton Tart (V)

Caramelised shallots, Stilton cheese and walnuts in a crisp pastry case. Served with new potatoes and vegetables.

DESSERTS

Lemon Torte

A lemon sponge enriched with ground almonds and soaked in a lemon syrup. Served with cream.

Profiterole and Caramel Cheesecake

A buttery biscuit base topped with a creamy vanilla cheesecake, a profiterole and caramel sauce. Served with vanilla ice cream.

Melting Chocolate Heart

A rich chocolate sponge with a melting chocolate heart. Served with custard or cream.

2 courses  per person

3 courses  per person

Valentine's menu available from 10th - 14th February.