



VALENTINE'S MENU 2019

SERVED 14TH FEBRUARY 3 COURSE £29.95 PER PERSON

PLEASE NOTE A £10 PER PERSON DEPOSIT IS REQUIRED TO SECURE YOUR RESERVATION

PROSECCO EXTRA DRY £5.70 125ML OR £26.00 BOTTLE

STARTERS

Steamed mussels with a choice of; White wine, cream & garlic, Thai or Provençal.

Chicken liver pate with Red onion chutney & toasted granary bread

Duo of salmon; gravadlax & hot smoked with sour cream & chive dip

(V) Vegetable spring rolls with sweet chilli dipping sauce

(V) Cream of cauliflower soup

MAINS

Sharing platter, surf & turf; 2 x 6oz Grand reserve ribeye steaks, pan fried king prawns, garlic butter, French fries, onion rings, mushrooms & salad.

Haddock & salmon roulade with a cream prawn sauce & seasonal vegetables.

Chicken ballotine stuffed with chorizo, served with cream cheese sauce & mediterranean vegetables.

Braised lamb shank with creamy mashed potato, roasted root vegetables & mint gravy.

(V) Stuffed red pepper with tomato, spring onion & spinach risotto & provençal sauce

DESSERT TO SHARE

Warm chocolate brownie & white chocolate sauce, Tiramisu, Baileys cheesecake served with chocolate & strawberry ice cream