



VALENTINE'S MENU 2022

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

Gratinated goats cheese and beetroot salad

Chicken liver pate with Red onion chutney & toasted granary bread

Smoked salmon, prawn & cream cheese roulade

Duck spring rolls with hoi sin dipping sauce

MAINS

Pan fried sea bass with dauphinoise potatoes, samphire, turned carrots & cream bisque.

Pork belly on sautéed cabbage & bacon with roasted vegetables & cider juice

Chicken ballotine stuffed with sun blushed tomatoes, dauphinoise potatoes, seasonal vegetables & cafe au lait sauce

6oz ribeye steak with fries, mushrooms, onion ring & dressed salad

(V) Goats cheese, red pepper & spinach lasagne with mixed salad

DESSERT TO SHARE

Warm chocolate brownie & white chocolate sauce, sticky toffee pudding & butterscotch sauce, Baileys cheesecake served with chocolate & raspberry ice creams