

Valentine Weekend Dinner Menu

Butternut & Rosemary Soup

Topped with Herby Croutons & served with Rustic Bread

Chicken Liver & Cognac Pate

Served with Beetroot & Orange Relish & Melba Toast

Trio of Savoury Cups

*Wild Mushroom in Creamy Dijon Mustard
Red Pesto & Sun Dried Tomato & Creamed Leek & Stilton,*

'Hot Smoked' Salmon

*Flaked Smoked Salmon on a bed of mixed leaves drizzled with a Lime & Coriander Dressing
offered with Crostini Hearts*

Seared Lamb Rump

Cooked Pink & accompanied by Redcurrant & Port Gravy

Beef Wellington

Dressed with a Red Wine & Wild Mushroom Sauce

Grilled Seabass

Dressed with a King Prawn & Lobster Bisque

The above dishes are all served with Selection of Potatoes & Seasonal Fresh Vegetables

Romano Red Pepper Boat(v)

*Filled with Red & White Quinoa & Roasted Vegetables drizzled with a Red Pepper & Cherry Tomato Coulis
Accompanied by a mixed salad & Garlic Bread*

Caribbean Chicken

*Succulent pieces of Chicken, Exotic Fruit & Baby Sweetcorn in a lightly spiced Creamy Caribbean style sauce
offered with a duo of Red Camargue & White Steamed Rice & finished with Char-grilled Asparagus*

Portuguese Custard Tart

Served warm with Bramley Apple & Calvados Compote

Divine Chocolate Mousse Cheesecake

Finished with Chambord Laced Crème Fraiche

Berry Meringue Ice Cream Sundae

Cheese Platter with Celery, Nuts & Grapes

Fresh Filter Coffee & Chocolates to Finish

£30 per person

Including a Rose for Your Lady

Prices Include VAT

Service Charge Not Included

Thursday 14th 6pm ~ 9 pm with Music by Martin Boucher from 7.45pm

