



Valentines Menu

Starters

French Kiss

French onion soup with a dash of Napoleon brandy and a heart shaped cheesy crouton

Prawn to be together

Large, tail on prawns in a Cajun seasoning in a light crispy batter, served with a yoghurt and mint dip

Sweet valentine

Citrus orange and fine herbs in a delicious duck parfait finished with a fine orange glaze served with melba toast and salad garnish

Main courses

Embraced in the moment

Fillet of beef coated with a spicy pate wrapped in puff pastry served with a red wine jus

Lovers leap

Baked supreme of salmon with a honey, soy and ginger glaze

Perfect harmony

Cannelloni filled with ricotta cheese in a spinach and goats cheese cream sauce

Between the sheets

Tender sliced chicken breast with bacon in cheese sauce cooked in a cider, rosemary sauce, garnished with mustard and apples

All main courses served with dauphinoise potatoes, buttered new potatoes and oven roasted vegetables

Desserts

Nights of passion

A warm, moist chocolate sponge laced with dark chocolate truffle

Love nest

Madagascan vanilla bean flecked crème brulee flavoured cheesecake

A Cheesy finish

A platter of English cheeses with biscuits and a grape, apple and celery garnish

£15.95 for 2 courses

£18.50 for 3 courses

Available evenings: Saturday 13th and Sunday 14th
February