



VALENTINE'S MENU

THREE COURSES, GLASS OF BUBBLY & ENTERTAINMENT
Saturday 11th & Tuesday 14th February • £24.95 per person

STARTERS

Broccoli & Stilton Soup
served with hot crusty roll

Halloumi Parcels in filo pastry
on a bed of mixed leaf drizzled with sweet chilli dressing

Chicken pesto terrine with sundried tomatoes, apple chutney & brioche

Prawn & chorizo in a garlic & chilli butter
served on bruschetta



MAINS

Sirloin Steak & chunky chips
with a peppercorn sauce

Pan fried duck breast
with braised red cabbage, chorizo and panchetta jus with fondant potato

Cod
with sauté shallots, salsa verdi, cherry tomatoes, green beans & black olives

Char grilled vegetable spring roll
with goat's cheese and stir fry vegetables

Pork loin
stuffed with black pudding & apple with cauliflower cheese sauce



DESSERTS

Chocolate torte cheese cake
with orange chantilly

White chocolate & strawberry cream mille feuille

Raspberry crème brûlée
with shortbread

Cheese & Biscuits

Ice cream



COMPLIMENTARY

Champagne
with chocolate truffels

