

Valentine's Day Menu

Amuse Bouche

Smoked salmon served with crusty wholemeal bread and a creamy dill sauce

Starters

Seafood Platter - For Sharing
Prawns, Octopus, Squid, Mussels and Oysters

French Onion Soup

Wild Mushrooms filled with stilton and garlic butter parsley

Stilton & Pear Salad

Langoustine Cocktail with sweet chilli or Marie rose sauce

Duck & orange pate

3rd Course

Champagne Sorbet

Main Course

For sharing - Chateau Briand served with baby potatoes and steamed vegetables
(£5 Supplement)

Lobster Thermidor served with fresh salad (£5 Supplement)

Sirloin Steak served with choice of potatoes and salad

Supreme of chicken stuffed with smoked cheese and wrapped in parma ham,
served with new potatoes and fine green beans

Lamb Cutlets on a bed of spinach, served with creamy mash and mint gravy.

Spinach and Ricotta Ravioli

Desserts

Sharing platter - fresh fruit fondue with chocolate sauce

Profiteroles with hot chocolate sauce

Apple Pie with vanilla ice cream

Chocolate fudge Cake with ice cream or cream

Selection of ice creams

Selection of Cheese & Biscuits

£29.95 per person