

VALENTINES MENU

Pan-fried King Scallops

Black Pudding, Cauliflower Puree & Crisp Pancetta

Homemade Chicken Liver and Cognac Parfait

Served with Red Onion Chutney & Toasted Brioche

Seafood Platter

Smoked Salmon Gravalax, Smoked Mackerel Pate, Mediterranean King Prawn & Greenland Prawns, Iceberg Lettuce, Marie-rose Sauce & Brown Bread & Butter

Homemade Cream of Tomato & Basil Soup (v)

Tiger Prawns in Tempura Batter

Chilli Sauce

Double Baked Goats Cheese Souffle (v)

Apple & Walnut Salad



Fillet Steak Diane

28-day Dry aged Herefordshire Fillet, Dauphinoise Potatoes, Wilted Spinach & Diane Sauce

Individual Chicken & Ham Hock Pie

Garlic Mashed Potatoes & Medley of Vegetables

Rack of Lamb with a Mint Crust

Mashed Potatoes & Curly Kale

Fresh Scottish Salmon & Smoked Haddock Thermidor

Mashed Potatoes & Wilted Spinach

Whole Oven Roasted Sea Bass, Stuffed with Prawns, Garlic Butter

New Potatoes & Samphire

Roasted Nut & Vegetable Loaf (v)

Mashed Potatoes, Gravy & Fresh Vegetables



Sticky Toffee Pudding,

Toffee Sauce, Fresh Cream & Caramel Ice Cream

Chocolate & Orange Liqueur Profiteroles

Chocolate Sauce, Bailey's Cream & Chocolate Ice Cream

Wine Poached Berry Meringue

Fresh Cream & Vanilla Ice Cream

White Chocolate Crème Brulee, Shortbread & Raspberries

Passion Fruit Cheesecake

Lemon Sorbet

Coffee & Chocolate Truffles

£27.50 per person

