

VALENTINE'S MENU

Saturday 13th Feb.

STARTERS

Chefs Homemade Tomato & Red Pepper Soup

Served with fresh baked roll & butter

Salmon & Dill Fish Cakes

Served with sweet chilli dip & salad leaves

Bacon, Red Onions & Mushrooms In Cream Sauce

Served in a Vol Au Vent with salad garnish

Calves Liver, Red Onion & Herbs Cooked In Sherry

Served on a bed of mixed salad with granary bread & butter

MAIN COURSE

Duo Of Roasted Peppers Filled With Herbs & Savoury Rice

Served with a pepper sauce new potatoes & fresh vegetables

Free Range Corn Fed Supreme Of Chicken, Wrapped In Bacon, Oven Roasted

& Served with a cheese coating, new potatoes & fresh vegetables

Choice Of Pan Fried Tuna or Halibut Steaks

Served on top of a salad of cherry tomatoes, olives, anchovies & garlic with lemon sea salt, black pepper fresh oregano & topped with fresh basil leaves

Cannon Of Lamb With Minted Red Wine Jus

Served on a bed of spring onion & mashed potatoes with vegetables

DESSERTS

Brandy Snap Basket

Filled With Tia Maria Flavoured Fresh Cream

Meringue Nests

Filled With Fresh Cream Topped With Fresh Fruit

Chefs Homemade Cheesecake

Served With Fresh Cream

TO FINISH

Freshly Filtered Coffee

Served With Chocolate Mints

+

A Single Red Rose For The Lady

£24.95 Per Person