

Valentines Menu

Starter Sharing Platters

Seafood Platter – North Atlantic Prawns, Smoked Salmon, Crayfish Tails & Crevettes with a Marie Rose Sauce and Bread & Butter

Cheese Platter – Breaded Halloumi Fries, Brie Wedges and Mozzarella Sticks, served with Sweet Chilli and Cranberry Dips

Starters

Chicken Liver Pate – Served with Toast and Apple & Real Ale Chutney

Tomato & Basil Soup – Served with Croutons & a Bread Roll

Victory Mushrooms – Whole button mushrooms poached in a white wine, wholegrain mustard & creamy blue cheese sauce; Served with Garlic Bread

Main Course

Frank Parkers 8oz Rump Steak – Cooked to your liking with all the trimmings

Cajun Salmon – Served on a bed of Crushed New Potatoes

Chicken Supreme – Poached Chicken Breast covered in a rich Port & Blue Cheese Sauce

Lamb Rump – Cooked Pink and Served on a Bed of mash, finished in a Sherry Mint Gravy

Mediterranean Vegetable & Basil Tart – Basil and Maize pastry case, filled with Mediterranean Vegetables in a Rich Tomato Sauce



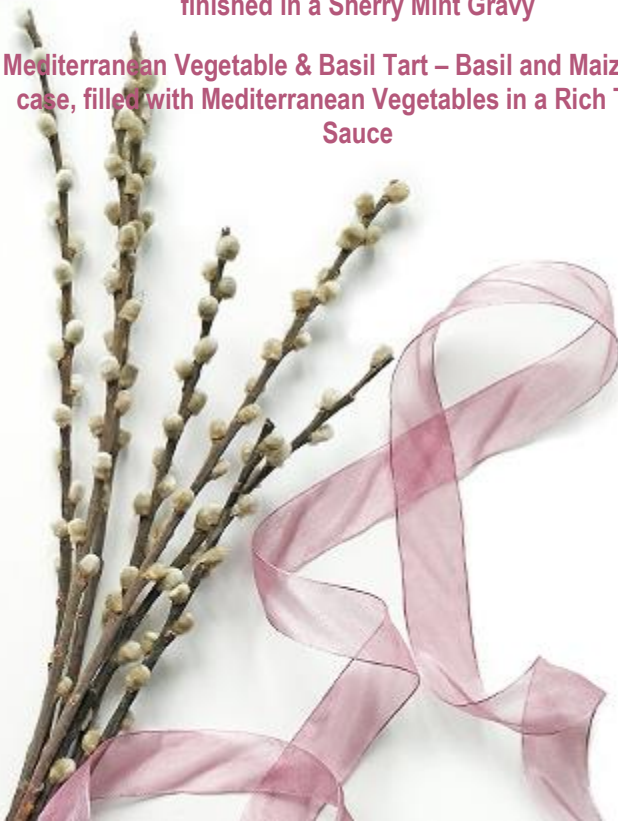
Desserts

Sharing Platter – Chocolate Tart, Brownie, Marshmallows, Strawberries, served with a Warm Chocolate Dipping Sauce

Sticky Toffee Pudding

Homemade Ferrero Rocher Cheesecake

Raspberry & White Chocolate Roulade



£55.00 per Couple

