

Valentine's Day Menu



Starters

Fig, Honey and Goat's Cheese Filo Parcels (v)

Served with mixed leaves and cranberry sauce.

Pork and Plum Pâté

A coarse pork pâté with plum and brandy garnished with a glazed sweet plum.

Served with toast and butter.

Prawn Cocktail

Prawns in iceberg lettuce cups with Marie Rose sauce.

2
Courses
£8.99

Main Courses

Rump Steak with Bordeaux Sauce

A 10oz rump steak, grilled to your liking, garnished with a flat mushroom and half a grilled tomato. Served with a red wine and shallot sauce, chips and peas.

Salmon with Watercress and Fennel Sauce

A succulent salmon fillet with a creamy watercress and fennel sauce. Served with new potatoes and vegetables.

Chicken with Wild Mushroom Sauce

A chicken breast with a wild mushroom, crème fraîche and sherry sauce. Served with new potatoes and vegetables.

Shallot and Stilton Tart (v)

Caramelised shallots, Stilton cheese and walnuts in a crisp pastry case.

Served with new potatoes and vegetables.

3
Courses
£10.99

Desserts

Lemon Torte

A lemon sponge enriched with ground almonds and soaked in a lemon syrup. Served with cream.

White Chocolate and Cherry Cheesecake

Vanilla and white chocolate cheesecake with black cherries on a chocolate biscuit crumb.

Finished with a swirl of ganache.

Melting Chocolate Heart

A rich chocolate sponge with a melting chocolate heart. Served with custard or cream.

(v) Suitable for vegetarians or vegetarian option available. 1 oz = 28.3g. All weights are approximate prior to cooking.

We regret we cannot guarantee that any of our products are free from nuts or nut derivatives. Dishes with fish may contain bones.