



Valentine's Menu

Two / Three Course Set Evening Menu
With a Glass of Chilled Prosecco

To Start

chef's tomato & roasted red pepper soup served with freshly baked bread (v) (gfa)
smoked salmon soufflé served on dressed leaves (gf)
baked brie in breadcrumbs served with baked ciabatta & chilli jam

Main Course

fillet steak (cooked to your liking) with a diane sauce
served with pomme anna, tenderstem broccoli & green beans (gf)
tender chicken fillet stuffed with asparagus & wrapped in Parma Ham
served with a stilton sauce and sautéed potatoes (gf)
oven baked fillet of salmon with a sweet chilli sauce
served with sautéed potatoes, samphire, sugar snap peas & baby sweet corn (gf)
roasted mediterranean vegetable wellington with herb & tomato sauce (v) (gf)
served with creamy mashed potato

all main courses are served with a medley of fresh vegetables unless otherwise stated

Desserts

assiette of desserts (gf) (v)

lemon crunch pie~ raspberry sorbet~ chocolate brownie topped with chantilly cream
belgian waffle served with chantilly cream, fresh strawberries & raspberry coulis
mature cheddar, brie & stilton cheese served with cheese crackers, grapes & celery (gfa)



Coffee & Chocolate

Two Courses ~ £24.50 per person

Three Courses ~ £27.50 per person