



# Valentines Day Menu

Thursday 14<sup>th</sup> February

## STARTERS

- ♥ *Smoked duck, pear and walnut salad with a raspberry dressing. (n)*
- ♥ *Asparagus, topped with poached egg, hollandaise sauce and parmesan shavings.(v)*
- ♥ *Seafood cocktail, crab, smoked salmon and prawns with mixed leaves and seafood dressing.*
- ♥ *Chicken liver pâté served with melba toast.*
- ♥ *Scotch egg cooked to order and served on a bed of mixed leaves, with balsamic glaze.*

## MAINS

*(All served with fresh vegetables)*

- ♥ *Salmon fillet with a bearnaise sauce, on a bed of crushed new potatoes and wilted spinach.*
- ♥ *Fillet steak medallions, pan fried and served with dauphinois potatoes and a red wine and mushroom sauce.*
- ♥ *Pan fried duck breast with braised cabbage, caramelized pear, plum sauce and sauté potatoes*
- ♥ *Sundried tomato and brie stuffed chicken, wrapped in parma ham, with a rich tomato sauce and dauphinois potatoes.*
- ♥ *Roasted butternut squash filled with mushroom stroganoff and served with rice. (v)*

## DESSERTS

- ♥ *Vanilla and passion fruit cheesecake.*
- ♥ *Baileys crème brûlée.*
- ♥ *Selection of luxury ice cream and sorbets (please ask your waitress)*
- ♥ *Chocolate indulgence to share. Mini chocolate and cherry cupcakes, profiteroles with chocolate sauce and brownies.*

**3 Courses £29.95**

**£5 per person deposit required on booking**