



Valentines Weekend Menu

Friday 14th & Saturday 15th February 2020

TO START:

- ♥ *Asparagus with Hollandaise sauce, poached egg, parmesan shavings & a walnut crunch (N, V, GF)*
- ♥ *Smoked salmon, prawn & crab salad with a Marie Rose dressing (GF)*
- ♥ *Smooth chicken liver pate served with toasted brioche & red onion chutney*
- ♥ *Mussels with a white wine, chilli & lime cream sauce served with rustic bread to dip*

THE MAIN EVENT:

- ♥ *Pan-fried sea bass on a potato & leek rosti with a coriander & vanilla sauce, served with fresh seasonal vegetables*
- ♥ *Roasted pork fillet wrapped in Parma ham with a sweet potato mash & a wild mushroom & cider jus, served with fresh seasonal vegetables*
- ♥ *Vegetable & date Tagine served on a bed of rice (V,GF)*
- ♥ *8oz Ribeye steak served with chips, salad garnish, onion rings & a peppercorn sauce (£2 supplement)*
- ♥ *Poached chicken stuffed with Toulouse sausage & served with wholegrain mustard mash & a leek & tarragon sauce, served with fresh seasonal vegetables*

THE FINALE:

- ♥ *Passion fruit & vanilla cheesecake served with cream*
- ♥ *Profiteroles with a chocolate sauce served with fresh strawberries*
- ♥ *Choice of ice cream or sorbet (please ask for varieties)*
- ♥ *Warm homemade chocolate brownies served with vanilla ice cream*
- ♥ *Dessert Trio to Share: passion fruit & vanilla cheesecake, chocolate profiteroles & chocolate brownies*

3 Courses £29.95

Pre-order Required, £5 per person deposit required on booking

N- Contains nuts, V- Vegetarian, GF - Gluten Free