

VALENTINES MENU

Wednesday 14th February

Three
Courses £25.00



Cupids Broth, Rich Asparagus Veloute, Crispy Pancetta & Parmesan Croute
Juicy Prawns Slipped Between the Sheets of Smoked Salmon & Citrus Crème Fraiche
Quick Flash Fried Baby Mushrooms Bound by an Italian Tomato Sauce, Melted Cheesy Top & Pesto
Focaccia

Four Cheese Tart! Pleasured by a Spicy Leek & Apple Compote
Rose of Honeydew Melon Caressed by a Juicy Mango Concasse, Syrupy Mint Drizzle



Firm Breast of Chicken with Sauteed Smoked Bacon & Sprout Parmentier Potatoes, Creamed by
a Wild Mushroom Fricassee

Valentine of Pork Loin Tickled by Pink Peppercorn & Cognac Café Ole

Salmon Strips Glazed Under a Tomato & Tarragon Rendezvous

Mushroom & Asparagus Stroganoff, Steamy Pilau Rice & Broccoli Bouquet

Baked Cod Loin Tucked Under a Cosy Blanket of Welsh Rarebit & a Balsamic Tomato Salad
Cannelloni Cushions filled with Creamy Ricotta. Entwined with a Sultry Tomato Sauce & Cheesy
Glaze, Crunchy Garlic Bread

Pan Seared Duck Breast, on a bed of Wilted Spinach, Fondant Potato, Port & Cherry Jus

Beef Fillet Medallions, Flashed at by a Honey & Goats Cheese Overcoat, Potato Rosti &

Madeira Jus £5.00 Supplement



Selection of Tempting Desserts



Selection of Coffees with Homemade Cookies From 1.70