

# VALENTINES MENU

**Thursday 14<sup>th</sup> February**  
**3 Courses £25.00**

Cupids Broth, Watercress Velouté with Poached Egg & Truffle Oil

Juicy Salt & Pepper Squid in a Steamy Chilli & Tomato Fondue

Glazed Field Mushroom 'on top' of a Focaccia Croute with Stilton Welsh Rarebit & Wilted Spinach

Goats Cheese Tart! Pleasured by a Tarty Balsamic & Beetroot Sorbet

Smooth Chicken Liver & Cointreau Laced Pate with Melba Toast

Sharing is Caring! Baked Camembert with a Raspberry Compote & Dipping Breads



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

Valentine of Belly Pork, Sage Mash, French Beans & Red Wine Jus

Salmon Wellington Pillowed over Dill Creamed Spinach

Mushroom & Asparagus Stroganoff, Steamy Pilau Rice & Broccoli Bouquet

Cannelloni Cushions filled with Creamy Ricotta. Entwined with a Sultry Tomato Sauce & Cheesy Glaze, Crunchy Garlic Bread

Pan Seared Welsh Lamb Rump, Roasted Roots, Fondant Potato, Port & Cherry Jus

Flame Grilled Fillet of Beef, Flashed at by a Blue Cheese & Herb Butter, Triple Cooked Chips

Madeira Jus £5.00 Supplement



Winterberry Mess with Crème Chantilly

Profiteroles stuffed with Baileys Cream & Hot Chocolate Sauce

White Chocolate & Raspberry Cheesecake

Pod Vanilla Crème Brulee Short Bread Heart

Sweet Lemon Meringue Pie



Selection of Coffees from £2.30