

*Valentine's Dinner Menu*  
*Wednesday 14<sup>th</sup> February 2018*

**Three Course Dinner**  
**£25.00**

For the price above each  
guest receives a 20cl bottle of  
**Sparkling Pinot Rosé**

Followed by a choice of  
**Starter, Main Course**  
**and Pudding**

**Coffee or tea are not included**

To Start you can choose one of our  
**Sharing Platters between two...**

**Fish Platter**

Tempura Battered King Prawns, deep fried breaded Whitebait and Scampi, Smoked Mackerel & horseradish pâté served with tartar sauce, lemon mayo, sweet chilli dip and granary toast

**Oven Baked Camembert**

A whole mini Camembert baked in the oven until oozy!  
Served with olives, garlic & sun dried tomatoes, gherkins, farmhouse toast and onion marmalade & chilli jam for dipping.

**Spicy Butternut, Coconut and Coriander Soup**

Served with a slice of farmhouse bread

**Tempura Battered King Prawns**

King prawns deep fried in a light batter and served with roasted peppers, spring onions and mixed leaf with a caper dressing and a sweet chilli dipping sauce

**Smoked Duck Breast**

Sliced and served with crispy bacon over salad leaves with fresh figs, parmesan shavings and balsamic onion dressing

**Breaded Goats Cheese**

Home breaded goats cheese deep fried and served with wild mushrooms and cherry tomatoes over mixed leaves with a beetroot and chive dressing

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**Barnsley Lamb Chop**

Grilled 'double chop' served on root vegetable mash with braised red cabbage and a redcurrant, port & thyme jus

**Grilled Salmon Supreme**

Served on a Sun-dried tomato risotto with wilted spinach, finished with a prawn, white wine & caper cream sauce and topped with crispy leeks

**Stuffed Pork Tenderloin**

Prime local pork filled with dates and rosemary, oven roasted, sliced and served with dauphinoise potatoes, pak choi and a red wine & shallot jus

**Mediterranean Vegetable Gratin**

Mixed peppers, courgettes and aubergine in tomato and herb sauce topped with feta cheese and breadcrumbs. Baked and served with Cajun roasted new potatoes and a mixed salad

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**Sticky Toffee Pudding**

Topped with Toffee Sauce and served with your choice of vanilla ice cream, custard or pouring cream

**Dark and White Chocolate Mousse**

An individual mousse served with fresh raspberries and chocolate sauce

**St. Clements Cheesecake**

A classic blend of oranges and lemons in a homemade cheesecake served with strawberry coulis and pouring cream

**Banoffee Pie**

A biscuit base topped with rich toffee sauce, whipped Chantilly cream and fresh bananas

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