

Valentine's Dinner Menu

Thursday 14th February 2019

Three Course Dinner £25.00

**For the price above each
guest receives a 20cl bottle of
Prosecco on arrival**

**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 farmhouse toast, mixed Deli olives with garlic & sun dried tomatoes, gherkins, red onion relish & chilli jam

Potato, Spinach and Nutmeg Soup

Served with a slice of farmhouse bread

Ham Hock and Pea Fritters

Shredded ham hock with peas and parsley deep fried in panko breadcrumbs and served with dressed mixed leaves and a beetroot, tomato and caper relish

Prawns, Lemon and Dill Salad

Atlantic prawns mixed with lemon and dill, topped with guacamole served on a mixed leaf, roasted red pepper and cherry tomato salad with sweet chilli and lime dressing

Mediterranean Style Bruschetta

Sliced baguette topped with mixed olives, capers and roasted red peppers, topped with fresh parmesan and grilled and finished with fresh basil pesto

Slow Braised Pork Belly

Slow cooked with spices & aromatics, then grilled to finish and served on celeriac mash with Savoy cabbage, roasted carrots and an apple and rosemary jus

Grilled Cod Fillet

Served with roasted new potatoes and butternut squash with wilted spinach, a red pepper cream sauce and crispy leeks

Pan Fried Chicken Breast

Served over rosemary mashed potato with pak-choi and finished with a Chorizo and mushroom sauce

Mediterranean Vegetable Gratin

Sweet potato, aubergine, spinach and mushroom in tomato and herb sauce topped with feta cheese and breadcrumbs. Baked and served with new potatoes and a mixed salad

Sticky Toffee Pudding

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

Chocolate Brownie

Chef's homemade brownie is served warm with vanilla ice cream and chocolate sauce

White Chocolate and Vanilla Cheesecake

A great blend of flavours in a homemade cheesecake served with raspberry coulis and pouring cream

Bread and Butter Pudding

Old School classic pudding served with your choice of vanilla ice cream, custard or pouring cream

Banoffee Pie

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