



# Valentines Menu 2019



Thursday 14<sup>th</sup> Feb

## To Begin

Rosemary breaded Brie with a port and cranberry dip

Tempura battered king prawns with dressed leaves and sweet chilli soy

Warm roasted vegetables and goat's cheese crostini with honey and balsamic dressing

Sauteed mushrooms with garlic and pesto in a cream sauce served on toasted brioche

Roasted butternut squash soup with warm bread

## Main Course

### Medallions of Pork Fillet

Pan cooked and served with dauphinoise potato, vegetable medley and a brandy, cream and peppercorn sauce

### Pan Cooked Fillets of Sea Bass

with rosemary and thyme crushed potatoes, green beans and a chive and caper butter

### Fillet Steak (£5 supp)

Prime cut of fillet steak served with a sauce of your choice.

With flat field mushroom, triple cooked chips and green beans

(Sauces..creamy pepper, mushroom cream and brandy, stilton and mushroom)

### Chicken Dianne

Chicken breast with a mushroom cream and brandy sauce, vegetable medley and dauphinoise potato

### Roasted Rack of Lamb (£3 supp)

Served pink with dauphinoise potato vegetable medley and a red wine and redcurrant sauce

### Confit Duck Leg

With vegetable medley, dauphinoise potato and a berry sauce

### Roasted Vegetable and Goat's Cheese Stack

Served with dressed salad and new potatoes

## Homemade Desserts

Profiteroles with warm chocolate and butterscotch sauces

Lemon posset with berry compote and homemade shortbread

Sticky toffee pudding, ice cream and warm toffee sauce

White chocolate and raspberry cheesecake

Tiramisu with biscotti

Cheese platter, grapes and chutney

2 Courses and coffee £22.50

3 Courses and coffee £27