

Valentines Day

Tuesday 14th February

£29.95

To Start

Wild mushroom soup enriched with double cream with a Stilton cheese croute
Baked individual creamy Camembert with crudités
Deep fried spinach and Brie wrapped in filo pastry with a warm redcurrant sauce
Deep fried breaded mushrooms stuffed with la Rouille cream cheese
Panko coated king prawns and calamari with sweet chili, lime and fresh coriander
Fresh steamed Scottish mussels with white wine cream and fresh herbs
Roulade of smoked salmon, prawns, Devon crab with lemon crème fraiche
Grilled Goanese seafood brochette with a curried coconut cream
Chicken liver pate enriched with cognac and port with crispy ciabatta and red onion marmalade
Crispy-coated Chinese duck with ho sin sauce on a bed of rocket salad

For the Main

Baked sweet bell pepper with lentil and chickpea bhuna, with a timbale of rice with mint yogurt and onion salad
Poached paupiette of lemon sole stuffed with a smoked trout mousse celeriac and fennel cream
Pan fried Seabass fillets with scallops and shellfish bisque
Boneless breast of pheasant with crispy pancetta and a forrestiere sauce
Escalope of veal snitzel stuffed with smoked ham and Gruyere cheese with fresh tomato white wine sauce
Poached supreme of chicken stuffed with asparagus wrapped in prosciutto with cream St Agur sauce
Medallion of rib eye steak garnished with shallots and wild mushrooms with a port jus
Herb coated roast rump loin of welsh lamb with a sweet mint jus
Baked individual game pie with a stock rich gravy
Slow roasted crisp pork belly in cider with Bramley apple sauce

To Follow

Passion fruit meringue pie
Amaretto Crème Brulee with homemade biscotti
Dark chocolate and raspberry baked cheesecake
Black cherry Bakewell tart
Fresh strawberry Pavlova with pomegranate and mint
Salted caramel fudge brownie
Chocolate and praline dime bar crunch
A platter of English and Continental Cheeses.

Tea, coffee and homemade confectionary