

Valentine's Day Menu

4 courses £30pp

-----o-----

French Onion Soup

Served with a warm crusty roll

Antipasti Sharer

A selection of cured meats, mixed olives, crusty ciabatta, smoked salmon, cornichons and flavoured oils

Moules & Clam Mariniere

Pan fried mussels and clams in a white wine and garlic sauce served with warm crusty ciabatta

Warm Goats Cheese, Beetroot & Rocket Salad

With a pesto dressing

-----o-----

Champagne Sorbet

To cleanse the palate

-----o-----

18oz Chateaubriand for Two

Cooked to your liking with cherry vine tomatoes, field mushroom, beer battered onion rings and homemade chunky chips. Also with a choice of either a peppercorn, Diane or stilton sauce

(£10 supplement per couple)

Seafood Sharing Platter

King prawns and squid in a lemongrass butter, pan – fried garlic langoustines, moules and clam mariniere, devilled whitebait served with crusty bread, homemade chips and salad

Lamb Shank Braised In Port and Rosemary

Served with roasted root vegetables and creamy mashed potatoes

Coq – Au – Vin

Served with roasted vegetables and creamy mashed potatoes

Roast Red Pepper & Feta Cheese Risotto

With rocket leaves and a balsamic dressing

-----o-----

Selection Of Cheeses, Biscuits, Honey Roasted Walnuts, Celery & A Homemade Chutney

Warm Triple Chocolate Brownie Served With Vanilla Ice Cream

Crème Brulee With A Homemade Biscotti

Caramelised Apple Crumble With A Salted Caramel & Ginger Topping Served With Crème Anglaise

