

Valentines 2012

14th February

2 Courses £24.50

3 Courses £29.50

Additional Cheese Course £7.50

French Onion Soup with a Stilton Crouton

Fresh Cockle and Moules Mariniere with Crusty Home-made Bread

Chicken Liver and Foie Gras Parfait with Onion Jam and Focaccia

Baked Buffalo Mozzarella wrapped in Parma Ham with Crispy Sage and Balsamic

Ceviche of Salmon with Orange, Lemon and Chives

Deep-Fried Camembert with a Cranberry Chutney

~~~~~

*Chicken Breast Stuffed with Smoked Cheese and Wrapped in Bacon,  
With a Wholegrain Mustard Mash, Green Beans and Buerre Blanc*

*Grilled Sea Bass Fillet with Saffron Potatoes, Chorizo, Green Beans, Olives and Sun-Dried Tomatoes*

*Roast Lamb Rump with Ratatouille, Garlic & Rosemary Roast New Potatoes and Salsa Verdi*

*Beer Battered Fish and Chips with Tartar Sauce, Coleslaw and Mixed Leaves*

*Pan-Fried Salmon Fish Cakes with a Poached Egg, Green Beans and Hollandaise Sauce*

*Rib-eye Steak, served with Home-made Chips, Onion Rings, Mushrooms, Green Beans  
and Béarnaise Sauce*

*Stuffed Baked Aubergines Finished with Tomato and Basil (v)*

*Fresh Tagliatelle with Artichokes, Red Onion, Peppers and Tomatoes with Rocket and Parmesan (v)*

~~~~~

Passion Fruit Cheesecake

Jasmine and Orange Flavoured Crème Brulee with Shortbread Biscuits

Panatonne Bread and Butter Pudding with Crème Anglaise

Hot Chocolate Fondant with Cream (Allow 15 Minutes)

Apple and Pear Crumble Tart with Vanilla Ice Cream

Selection of Cheese with Chutney, Biscuits and Walnut and Date Bread