



VALENTINE'S DAY DINNER MENU

~Starters~

Cream of leek and tomato heart soup with assorted baked breads

*Smoked duck and hoi sin stir-fried vegetable parcels
Served with plum chutney*

*Crown of chilled melon with orange segments and strawberries
Topped with a champagne sorbet*

~Mains~

Supreme of chicken stuffed with buttered Portobello mushrooms, wrapped in Parma ham, sliced and set on spinach and wild mushroom sauce, served with asparagus and dauphinoise potatoes

*Fresh salmon and smoked haddock roulade with lobster and watercress
served with shallot potato cake and broccoli baskets*

*Grilled Rib eye steak stack with flat cap mushrooms and Cajun onions
Served with Brandy and black peppercorn sauce and hand cut chips (£5 supplement)*

Torrandos of pork fillet, pan fried and served with stuffed vine leaves and surrounded with a rich pesto and apple glaze, accompanied with roast root vegetables and whipped potato

~Dessert~

Deep-fried Ice-Cream, panned with Coconut and Honey Syrup Dip

Trio of Ice-cream with Fresh Strawberries and Chocolate Sauce

£25 per person