

VALENTINES MENU
FIVE COURSES £39.00

STARTERS

(v) ROSE OF MELON
Mango sorbet, mango coulis

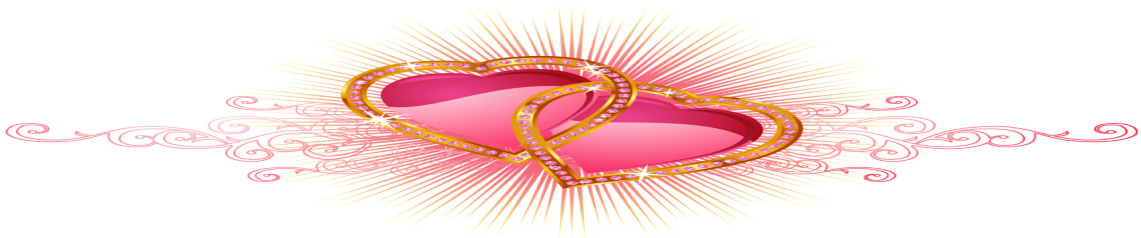
SEAFOOD PANCAKE
Smoked Salmon, prawns in a cream sauce, cheddar cheese

WOODLAND MUSHROOM SOUP
Served with crisp croutons

SMOKED DUCK SALAD
Pickled vegetables, seasonal leaves

ROASTED CARROT
Caraway and feta salad, orange dressing

PRAWN COCKTAIL
Brown bread, butter



GREEN APPLE SORBET

MAINS

SLOW BRAISED LAMB SHANK
Redcurrant sauce, fondant potato

SIRLOIN STEAK

*Cafe de Paris button Portobello mushroom,
Vine ripened cherry tomato, watercress*

FILLET OF BREAM

Crab, tomato risotto

BREAST OF CHICKEN

Potato rosti, wild mushroom cream sauce

SLOW ROASTED BELLY PORK

Stuffed cabbage, butternut squash puree, red wine sauce

(v) CHICKPEA AND SWEET POTATO CURRY

Rice, poppadom

A SELECTION OF FRESH VEGETABLES AND POTATOES

TRIO OF SHARING DESSERTS

**FRESH FILTER COFFEE SERVED WITH CHOCOLATE MINTS
AND DAIRY FUDGE**

