

VALENTINES MENU

4 courses **£25.50** PER PERSON

Starters

Baked Figs

Served on toasted brioche with herb cream cheese and port sauce

Smoked Haddock, Mozzarella & Spring Onion Fishcake

Delicious blend of smoked haddock, diced mozzarella, spring onions and fresh potato in a crispy crumb coating

Chicken Tikka

Pieces of chicken marinated in aromatic spices and natural yoghurt baked til tender served with mint raita

Sweet Potato & Smoked Bacon Soup

with butternut squash crisps

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Champagne Sorbet. Strawberries

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Main Courses

Served with potatoes of the day and fresh seasonal vegetables unless otherwise stated.

Ballotine of Chicken

Filled with Roquefort, walnuts and spinach. Masala & cream sauce

Rib Eye Au Poivre

Green and black peppercorn, cognac and cream sauce

Sea Bass

Fillets of sea bass, lime, coriander and cream sauce

Venison

Pan fried venison steak served with a red win reduction

Desserts

Selection of desserts or various flavoured ice creams

Cheeseboard

A selection of fine English and Continental cheeses with celery, grapes and biscuits

Coffee

Filter coffee with fresh cream and petit fours selection - £2.10

Liqueur coffee - £4.25

**Gentlemen are required to be smartly dressed.
Preferably no shorts, trainers or jeans - otherwise service may be refused**

Mobile phones - please switch off in restaurant