

# 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 wine 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

**Please turn over for wine recommendations**

# Recommended Wines

**With Salmon.....**

**Gavi La Battistina 2010**

An excellent, fresh, well rounded example of Italy's white burgandy equivalent from a single vineyard

**£15.50**

**With Chicken.....**

**Pinot Gris Reserve, Trimbach 2007**

Classic Pinot gris profile. Soft, rich and buttery with a hint of truffle. This is a full bodied, very fine and long.

**£19.25**

**With Venison.....**

**Crozes Hermitage, Les Papillons, Romaine Gilles Robin 2010**

Sleek, vibrantly fruity, syrah from one of Crozes-Hermitage's top growers made from young vines and quite precious.

**£18.75**

**With Rib Eye.....**

**Willunga 100 Cabernet- shiraz, 2009**

McLaren Vale - Full bodied, dense Cabernet - shiraz which stands out for its fragrance and excellent balance. This is made by Ex-Wirra Wirra man

Tim James

**£17.50**