

**5 Course St Valentines
£29.00 pp**



A little flirting.....

With a chilled glass of fizz!

To begin the affair.....

*Duck and brandy pate with an onion marmalade
and heart warming toast*

*Hot and steaming mussels served in an onion,
herb, garlic & white wine sauce*

*Sweet potato, courgette and roasted red
pepper soup topped with cream and a heart
shaped crouton served with crusty bread
(v)*

*Warm tartlet of goats cheese, olives and sun
kissed tomatoes (v)*

The main attraction.....

*Trio of salmon, tuna and red snapper on a
nest of stir-fried vegetables and noodles
with a plum sauce*

*Breast of corn fed chicken stuffed with pan-
fried leeks and chorizo sausage enriched
with a tomato and basil sauce*

*Four bone "French Trimmed" rack of Lamb on a
cauliflower and pea puree with a port and
mint gravy*

*Towered gateau of pork, stuffing and apple
on mustard mash with a sage jus*

Tortelloni formaggio tomato pasta filled with ricotta, cheddar, mozzarella, provolone and parmesan cheeses served with in a tomato, mushroom and spinach cream sauce (v)

The final fling

Belgium chocolate waffle topped with strawberries, vanilla ice cream and drizzled with warm chocolate sauce

Lemon Tart served with a vanilla cream

White chocolate and raspberry cheesecake and berry compote

Smoked charwood cheddar, French brie and long clawson blue stilton with celery, grapes and biscuits

Cafetiere coffee and hand made chocolates