

Valentine's Day Five Course Dinner Menu

£36.95 per person

On Arrival

Complimentary Glass Of Prosecco (125ml)

STARTERS

Classic Prawn Cocktail

Succulent Norwegian prawns accompanied by a crisp salad and brown bread & butter. Served with a classic dressing

Cream of Tomato Soup

A crockpot of plum tomato soup with a cream swirl, served with fresh bread

Beef Carpaccio

Five slices of rare fillet steak rolled in black pepper and served with salad and a honey mustard mayonnaise

Chicken Liver Paté

Chicken liver Paté served on a bed of salad with toasted bread and onion chutney

Seared Scallops with Black Pudding & Crispy Bacon

Three Pan Seared Scallops on a bed of black pudding, crispy bacon & herby potato's served with a mint pea puree

MAINS

All main courses are served with chunky chips and fresh seasonal vegetables unless stated otherwise

Pork Steak (On the Bone)

A grilled pork steak accompanied with a creamy cheese and cider sauce, sprinkled with bacon lardons

Pan Seared Salmon

Delicious pan seared salmon accompanied with dauphinoise potatoes and a hollandaise sauce

8oz Sirloin Steak

Grilled to your liking and served with herby mushrooms, parsnip puree and crispy onions along with a fresh salad

Chicken Duxelle

Slow roasted chicken breast stuffed with mushrooms, Onions, brie and cranberries, served with creamy mashed potato and a white wine and chive sauce

Blade of Beef

Slow roasted blade of beef served with roasted root vegetables, creamy mashed potato and a beef stock reduction

Lamb Rack

Pan fried lamb rack topped with a herb crust, served with a fondant potato and a red wine & mint jus

DESSERTS

Chocolate and Strawberry Profiteroles

Delicious profiteroles served between layers of strawberries with chocolate and double cream.

Warm Chocolate Brownie

Served with ice cream and dusted with crunchy honeycomb.

Lemon Melting Pudding

Lemon sponge with a lemon curd centre topped with fluffy mallow, served warm with freshly whipped cream.

Cheese & Biscuits

Selection of cheese and biscuits served with grapes and chutney

Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchy biscuit base served with toffee sauce and freshly whipped cream.

Classic Crème Brûlée

A classic rich vanilla custard topped with a caramelized sugar crunch and served with fresh raspberries and a shortbread biscuit.

Tea or Coffee

Vegetarian menu available upon request

**** Gluten free selections are available on request, please notify your server and they will provide you with suitable options.**