

Valentine's Day Dinner

Wednesday 14th February 2018

Starters

Asparagus and Lemon Soup

Smooth Chicken Liver and Pork Parfait, Gherkin Relish
Served with Baked Ciabatta Crostini

Traditional Prawn Cocktail bound in Marie Rose Sauce, With
Buttered Wholemeal Bread and Burnt Lemon Wedge

Seared Melon Wedge with Pan Fried Strawberries and
Passion Fruit Coulis

Mains

Pan Fried Calves Liver with Crispy Smoked Bacon Set on a
Parsnip and Apple Mash, Green Bean, Baby Carrot and
Asparagus Bundle Finished with a Port Wine Jus

Baked Chicken Breast Filled with Mushroom and Thyme
Farce Served with a White Wine Volute with White Grapes

Seared Hake Fillet with Citrus Broccoli, Sweet Red Pepper
Potato Cake, and Baby Corn Glazed with a Tarragon
Hollandaise

Brie, Beetroot and Rocket Filo Bundle, served with Buttered
New Potatoes and House Salad

Desserts

Heart Shaped Shortbread Biscuits Filled with Vanilla Chantilly
Cream and Fresh Strawberries, Drizzled with Warm
Chocolate Sauce

White Chocolate Box Filled with Raspberry Puree Served
with Chocolate Dipped Strawberry and Berry Coulis

A Selection of House Cheeses with English Ale Chutney,
Baked Breads and Celery

£50 per couple

