

# **Valentines Day Menu**

14<sup>th</sup> February 2012

**Chefs roasted tomato and pepper soup  
topped with pesto and croutons.**

**Baby prawns and crayfish salad and brown bread.**

**Chefs choice pate served with orange,  
red onion marmalade and toast.**

**Mini goats cheese and red onion torte,  
oven baked served on mixed leaf.**

**Platter to share**

**Chilli garlic prawns, potato wedges, calamari, garlic bread served with  
bbq sauce, tartare sauce & sweet chilli sauce**

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**Fillet of English lamb**

**served on dauphinoise potatoes, redcurrant and port sauce,  
topped with parsnip crisps.**

**Duo of sea bass fillets laid on ratatouille, topped  
with a pesto sauce & parmesan flakes.**

**8oz Sirloin steak served with stilton and a rich port jus.**

**Moroccan style vegetable and sweet potato stew,  
served with Cajun and parsley cous cous. (V)**

**Pork fillet medallions marinated in garlic and ginger,  
served with a Thai style sauce.**

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**Crème brulee.**

**Treacle tart & custard.**

**Raspberry cheesecake and Chantilly cream.**

**Warm chocolate brownie served with clotted cream ice cream**

**£39.95 per couple.**

**Includes a glass of Prosecco**

