



VALENTINES NIGHT MENU

THURSDAY 14TH FEBRUARY 2019

£33.00 PER HEAD



Chef's Amuse Bouche

STARTERS

Crab & Avocado timbale with Tomato Pickle & Watercress **(GF)**

Yorkshire Pudding with Onion Sauce and Rich Beef gravy

Smoked Salmon – Cucumber Crème Fraiche, Lemon and Capers

Celery & Potato Soup with Chive Cream **(GF)**

Chicken Livers en Brioche



MAINS

Prime Roast Sirloin of Beef with Yorkshire Pudding

Calves Liver & Bacon with Mashed Potato and Fried Onions **(GF)**

Herb Stuffed Breast of Chicken – Confit Leg Crepe & Olive Oil Croutons

Trio of Lamb – Rump, Breast & kidneys with Seasoned Yorkshire

Feta & Chickpea Stuffed Pancake with Creamed Leeks & Parissiane Potatoes

A Selection of Fresh Fish on the Night

DESSERTS

Mango Cheesecake with Double Cream & Mango Compote

Tiramisu

Strawberry Meringue with Strawberry Syrup

Ice Cream – Chocolate and Vanilla

Cheese & Biscuits

COFFEE & CHOCOLATE TRUFFLES

