

Valentine's Day Four Course Dinner Menu

£34.95 per person

Pre Dinner Suggestion

Why not enjoy a chilled bottle of Prosecco for just £21.00

STARTERS

Prawn & Crayfish Cocktail

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

French Onion Soup

A crockpot of soup served with fresh bread.

Made For Two (Sharing Platter)

Served with bbq ribs, chicken kebabs, crab cakes, king prawns, garlic bread and potato slices topped with cheese, jalapeno. Guacamole & sour cream served with spicy cheese sauce on the side.

Chicken & Pesto Terrine

Chicken and pesto terrine wrapped in Parma ham served on a bed of salad with Melba toast and sweet honey wholegrain mustard dressing.

Stilton Mushrooms

Pan fried mushrooms in a creamy Stilton sauce served over garlic bread with a salad garnish.

MAINS

All main courses are served with chips, new potatoes and fresh seasonal vegetables unless stated otherwise.

Duo of Cider Pork

Slow roasted pork belly and an apple stuffed pork loin served on a bed of creamy mashed potatoes with cider.

Pan Seared Salmon with Vegetable and Prawn Risotto

Delicious pan seared salmon accompanied by a creamy mixed vegetable and prawn risotto.

8oz Rump Steak

Grilled to your liking and served with fried mushrooms, chips and salad.

Why not add one of our delicious sauces for an extra £2.00

French Trimmed Chicken

A baked French trim supreme of chicken served with crushed herby new potatoes, creamy garlic cabbage, whole green beans and a white wine and mushroom 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 crunchie honeycomb.

Crunchie Bailey Boo

A delicious combination of vanilla ice cream, toffee sauce and blasted with honeycomb Crunchie bar and zipped with real Bailey's Irish cream liqueur.

Deluxe Carrot Cake (Gluten Free)

Moist and flavourful with grated carrots and topped with a delicious cream cheese icing served with toffee ice cream.

Tarté Au Citron

A classic zesty lemon mousse served on a delicate pastry base and dusted with icing sugar served with freshly whipped cream and garnished with a raspberry coulis.

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.**