

VALENTINE'S DAY MENU

STARTERS

Home made tomato & basil soup with crusty roll

Lovers Dream

Mushrooms marinated in garlic and cheddar cheese, pan fried with cream and herbs served with hot crusty roll

Prawn & Smoked Salmon

Cornets of smoked salmon with prawns & Marie rose sauce served with granary bread

Medley of fresh melon

Selection of melon with fresh fruit & raspberry coulis

Bruschetta with tomato & fresh herbs

Crunchy garlic French bread topped with cherry tomato cheddar cheese red onion & fresh Herbs

MAIN COURSE

Rib Eye Steak

Pan fried local rib eye steak on a bed of sliced potato and creamed leeks served with a port wine and welsh red mustard sauce

Salmon Parcel

Fresh salmon fillet with goats cheese chives dill and fresh ginger encased in puff pastry served with white wine and asparagus sauce

Medallions of Pork Tenderloins

Pan seared and served with a whole grain mustard, green peppercorn, white wine and cream sauce

Duck with Black Cherries

Roast Barbary duck breast served with roasted winter vegetables & a Madeira & black cherry sauce

Spicy tomato & basil tagliatelle

Ribbons of tagliatelle cooked in tomato garlic & chillies with fresh basil topped with parmesan shavings served with French bread

DESSERTS

A selection of valentine's desserts

COFFEE AND MINTS

£19.95