



# Valentine's Menu



Homemade tomato & basil soup with crusty roll  
Selection of Melon with fresh fruit & raspberry coulis  
Smoked mackerel fillets served with a crisp salad horseradish sauce & brown bread

Homemade brandy & chicken liver pate with crisp salad & hot buttered toast  
Wild Scottish salmon and succulent prawns served with lemon & dill mayonnaise & whole meal bread

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## **Duck with Black Cherries**

Roast Barbary duck breast served with braised apple & red cabbage & a Madeira & black cherry sauce

## **Rib eye Steak**

Pan fried rib eye steak served with roasted winter vegetables & a port wine & welsh red mustard sauce

## **Medallions of Pork Tenderloin**

Pork Medallions With A Creamy Leek Mashed Potato Served With A Cider & Apple Jus

## **Parmigano Valentino**

Breaded fresh chicken breast fillet, topped with Parma ham, Grano Padano cheese & served on a mushroom brandy & cream sauce

## **Fresh Sea Bass**

Sea Bass Fillet Marinated in Bacardi Orange Zest & Dill served on a bed of salad nicoise

## **Mushroom Wellington**

A light puff pastry parcel stuffed with mushroom brie & cranberry served with a tomato & herb sauce

## **Desserts**

A selection of Valentines desserts

## **Coffee & mints**

**£19.95 per person (includes a bottle of Pierre Javert wine per couple)**

