



**VALENTINE'S MENU**

**THURSDAY 14<sup>TH</sup> & FRIDAY 15<sup>TH</sup> FEBRUARY**

**£25 PER PERSON**

**ADD A GLASS OF PINK BUBBLES ON ARRIVAL £3**

**TO START**

**LOBSTER BISQUE**  
HEART SHAPED FLEURON

**CHICKEN SKEWERS**  
SATAY SAUCE

**BAKED CAMEMBERT (V)**  
DRIZZLED WITH A BALSAMIC GLAZE & DIPPING BREADS

**COCONUT PRAWNS**  
MANGO COULIS

**FOLLOWED BY**

**CONFIT OF DUCK**  
STIR FRIED VEGETABLES WITH NOODLES & A PLUM SAUCE

**PORK FILLET**  
DAUPHINOISE POTATO, HERITAGE CARROTS, GREEN BEANS, PORK & APPLE STUFFING, CIDER GRAVY

**HERB CRUSTED COD**  
CHEESE & ONION MASH, CHERRY VINE TOMATOES, ASPARAGUS & HOLLANDAISE SAUCE

**SIRLOIN STEAK (£5 SUPPLEMENT)**  
HAND CUT CHIPS, MUSHROOMS, GRILLED TOMATO, PETIT POIS

**WILD MUSHROOM TAGLIATELLE (V)**  
WHITE WINE & CREAM SAUCE, GARLIC BREAD

**AND TO FINISH**

**SHARING SUNDAE**  
BROWNIE PIECES, VANILLA & SALTED CARAMEL ICE CREAM, HONEYCOMB,  
TOPPED WITH CARAMEL, CHOCOLATE SAUCE & CREAM

**RASPBERRY & WHITE CHOCOLATE CHEESECAKE**  
FRUIT COULIS

**AFTER EIGHT DELIGHT**  
WITH STRAWBERRIES & CREAM

**CHEESE & BISCUITS**  
CHEESE SELECTION WITH CRACKERS, CHUTNEY & FRUITS

