



Valentine's Menu, 14th February, 2012

Starters

French Onion Soup

Classic Normandy French onion soup served with a parmesan croute

Coquilles St Jacques

Pan fried scallops, mushrooms & white wine with a creamed potato crust

Carpaccio Beef Fillet

Carpaccio of beef fillet with roquette salad and parmesan shavings

Goats Cheese Salad

Warm goats cheese, roasted baby beetroot, salted hazelnuts, caramelised orange & dressed roquette salad

Camembert for Two

A whole oven baked Camembert served with Focaccia bread & crudités - perfect for sharing

Main Course

Lamb Shank

Traditional slow roasted lamb shank, cooked with peppers, tomatoes & shallots - served with roasted garlic mashed potatoes

Chicken Supreme

Roast chicken supreme stuffed with Brie & black olive tapenade & served with sweet potato rosti, fine beans & Romesco sauce

Trout & Salmon

Pan fried duo of rainbow trout & salmon, dauphinoise potatoes, wilted spinach and finished with a caper & king prawn butter sauce

Pork Belly

Slow roasted pork belly served with fondant potatoes, glazed root vegetables, caramelized apples and a Calvados sauce

Fillet of Beef

Medallion of prime beef fillet served with colcannon potatoes, confit vine tomatoes and a rich Madeira sauce

Mushroom & Pea Risotto

Creamy risotto made with wild mushrooms, peas & parmesan - served with dressed roquette salad

Desserts

Trio of Chocolate

Chocolate & pecan brownie, Baileys & dark chocolate panna cotta and chocolate & Amaretto tart

Lemon Tart

Glazed lemon tart with a tangy lemon syllabub & raspberry coulis

Crème Brulee

Vanilla pod crème brulee served with home-made shortbread biscuits

Banoffee Sundae

Sliced banana, soft caramel, whipped cream & crushed biscuit layers!

Cheeseboard

A selection of cheeses served with chutney, grapes & cheese biscuits

Three course dinner, including a complementary glass of Prosecco - £29.95

