

Valentines Dinner

Starters

Trio of Shellfish for Two to Share

2 Oysters Natural, 2 Jumbo Tiger Prawns cooked in Garlic Butter and 2 Pan-fried King Scallops served with a mini Waldorf Salad and Rosemary Focaccia

Deep-fried Breaded Cheese Combo

Camembert with a Cracked Pepper Crumb, Smoked Cheddar with a Herb Crumb and Mature Blue Cheese with a Plain Crumb served with a homemade Fruit Chutney

Venison and Wild Mushroom Kebab

Served on a bed of Salad with a Juniper and Port Dressing

Borsch (Beetroot Soup)

Swirled with Crème Fraîche and served with Buttered Pumpernickel

Mains

Char-grilled Fillet Steak

With a Chateaubriand Sauce (Mushroom, White Wine and Fennel), Petit Pois and Door Stop Chips

Pumpkin, Feta, Rosemary and Pine Nut Tart

with New Potatoes and Dressed Rocket Leaves

Baked Monkfish Medallions

with a Crispy Parmesan and Spring Onion Crust and a Tomato Sauce Vierge

Game Bird Trio

with Dauphinoise Potatoes and an Orange and Raisin Sauce

Dessert

Poached Pears in Spiced Red Wine

served with Vanilla Mascarpone

Strawberry Shortbread

layers of Shortbread sandwiching a wicked blend of Strawberries, Cream and Mascarpone

Bramley Apple Pie

Served with Clotted Cream or Custard

Assiette of Chocolate for two to share

A Platter of Decadence – share the Passion

Coffee and Chocolates

£25.50 per person

