

Valentines Day Menu

Starters

Goats Cheese Provencale Stack

A roasted tower of goats cheese, peppers, aubergine and red onion

Prawn and Smoked Salmon Tian

A seafood salad of plump prawns, smoked salmon, smoked mackerel bound in a citrus mayonnaise

Caribbean Chicken Kebab

Chargrilled Jerk chicken, cherry tomatoes, red onion and pineapple, served with a coconut coulis

Garlic Mushrooms

Oyster mushrooms cooked in a creamy garlic sauce served in a filo pastry basket

Soup Course

Minestrone Soup

Topped with parmesan croutons

Main Courses

Fillet Boursin

English Beef Fillet filled with boursin cheese, wrapped in smoked bacon, served on a bed of parsnip mash with a green peppercorn sauce

Roasted Cod Loín

Rested on tagliatelle infused with chilli, coriander, garlic and tiger prawns

Confit of Duck

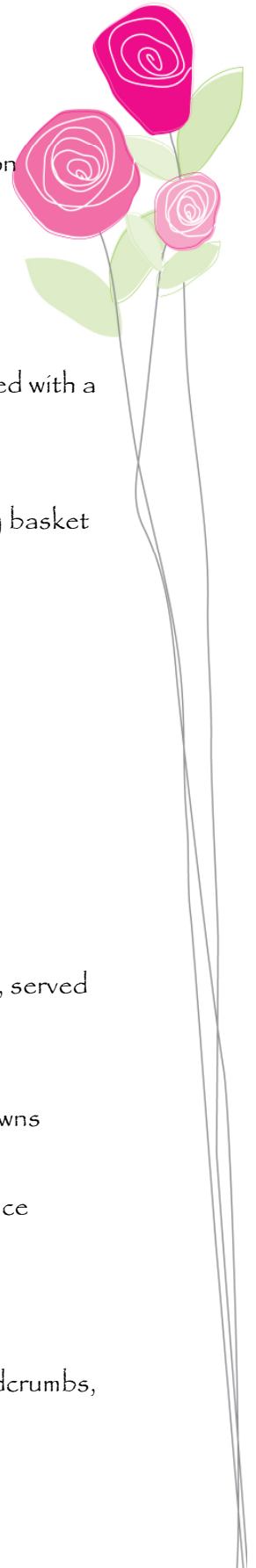
Rested on a sweet potato rosti, braised red cabbagewith a plum sauce

Butternut Squash and Oyster Mushroom Risotto

Drizzled with a basil olive oil

Shropshire Chicken

A chicken supreme, filled with shropshire blue cheese, rolled in sage breadcrumbs, rested on champ mash with a smoked bacon sauce



Valentines Day Menu (*Continued*)

Desserts

Strawberry Shortcakes

Layers of short biscuits, strawberries,
Chantilly cream and strawberry couls

Traditional Bread and Butter Pudding

Served with custard

Continental Cheese Board

A selection of sharp cheddars, creamy blues and melting soft cheese, served with
pickles, celery, grapes and Biscuits

Mint Chocolate Brownie

Served with mint chocolate chip ice cream

Each dessert served with a glass of Bubbly!

£30.00 per person

