

Valentines Menu

Sweet Pea and Watercress Soup

garnished with Minted Crème Fraiche and Crispy Parma Ham

Pressed Chicken, Leek and Black Pudding Terrine

*served with a Sage and Onion Confit, Baby Leaf Salad
and Homemade Tomato Bread*

Smoked Salmon Mousse and Prawn Salad

*on Crispy Iceberg Lettuce, Tomato and Cucumber coated with Marie Rose Sauce
and Home Baked Bread*

Duo of Fanned Melon

served with a Compote of Wild Berries

Champagne Sorbet

Pancetta wrapped Chicken Breast

*filled with Gorgonzola Garlic and Fresh Herbs
served on Buttered Spinach with a Creamy White Wine and Tarragon Sauce*

Pan Fried Rib Eye Steak

*served with Braised Shallots, Roast Vine Tomatoes
and Horseradish Mash, glazed with Madeira Jus*

Grilled Salmon Fillet

*on a Bed of Samphire
with fresh Mussels, in a White Wine, Garlic and Parsley Cream Sauce*

Walnut Crusted Goats Cheese

*served on a Warm Beetroot and Thyme Salad
with Roasted Mediterranean Vegetables and Red Wine and Balsamic Dressing*

Homemade Sticky Toffee Pudding

with Butterscotch Sauce and Double Jersey Ice Cream

Belgian Dark Chocolate Tart

with Clotted Vanilla Cream, Raspberry and Orange Compote and Praline Crumble

Strawberry and Fresh Cream Cheesecake

Served with Champagne Jelly and Maserated Strawberries

Platter of Seasonal Fresh Fruit

served with a Wild Berry Coulis and Tuille

Fresh Ground Coffee and Shortbread