

Friday 14th February

Starters

Homemade Crispy Slow Cooked Beef Croquettes w/ Mustard and Horseradish Velouté

Chilli & Garlic King Prawns
w/ Ciabatta Bread & Salad

Shallot Tart Tatin
W/ Whipped Goat's Cheese and Rocket Leaves

Baked Camembert to Share (Between 2) w/ Red Onion Marmalade, Cornichon, Focaccia Bread, & Rocket and Sun-dried Tomato Salad

Mains

Salmon En Croute w/ Hollandaise Sauce

Slow Braised Steak w/ Baby Onions and Mushrooms

Blue Cheese & Spinach Stuffed Chicken Breast w/ Four Peppercorn Sauce
Mushroom, Tarragon & Walnut Wellington w/ Maderia Jus

All Served with Garlic Sauteed Potatoes and Seasonal Vegetables

Desserts

Triple Decadence Brownie w/ Vanilla Ice Cream
White Chocolate & Raspberry Cheesecake
Espresso Crème Brulee w/ Mocha Kiss Biscuits
Light Lemon Syllabub w/ Shortbread Biscuits
Cheese and Biscuits—£1.00 Supplement

Homemade Chocolate Truffles to Finish

2 Courses—£37.00 3 Courses—£42.00 Inc. arrival Drink



Please Pre-Order by Wednesday 12th February

Tables of all sizes welcome

Arrival Drinks available Single Spirit and Mixer, Medium Glass House Wine, Pint of Beer, Cider or Larger, Mini Bottle Prosecco