



VALENTINES MENU

STARTERS

*FIELD MUSHROOMS FILLED WITH CONCASSE TOMATO
SPRING ONION & GARLIC TOPPED WITH CHEDDAR
CHEESE & HERB CRUMB.*

*PRAWN COCKTAIL SERVED WITH A SALAD GARNISH
BROWN BREAD & BUTTER.*

*HOMEMADE CREAM OF TOMATO SOUP WITH CRISPY
HEART CROUTON.*

DEEP FRIED BREADED BRIE & CRANBERRY SAUCE.

*MOULES MARINIER IN A WHITE WINE CREAM ONION &
GARLIC SAUCE.*

*JALAPENO PEPPERS FILLED WITH CREAM CHEESE &
SERVED WITH A SALAD GARNISH*





MAIN MEALS

SALMON CELESTINE: SUPREME OF SALMON WRAPPED IN SMOKED SALMON WITH A WHITE WINE CREAM HERB & PRAWN SAUCE.

BLACK CHERRY & RUM DUCK BREAST PAN FRIED SERVED WITH A ZESTY BLACK CHERRY & RUM SAUCE (SERVED PINK).

FLAT IRON STEAK COOKED TO YOUR LIKING & SERVED WITH CHIPS ONION RINGS TOMATO MUSHROOM & PEAS

CHICKEN FRASCATI :CHICKEN BREAST FILLED WITH MOZZARELLA & AIR DRIED HAM IN AN ITALIAN TOMATO & MUSHROOM SAUCE.

SPINACH & MUSHROOM CANNELONI TOPPED WITH A NEOPOLITAIN SAUCE & CHEDDAR CHEESE SERVED WITH SALAD GARNISH & GARLIC BREAD (V).

PORK STROGANOFF PIECES OF PORK IN A PAPRIKA BRANDY & CREAM SAUCE.

SERVED WITH SEASONAL VEGETABLES & CHEFS POTATOES



SWEETS

*BAILEYS BUBBLES CHOCOLATE MOUSSE WITH
BAILEYS & WHOLE MALTEASERS*

LEMON & LIME CHIFFON TORTE

TOFFEE & PECAN CHEESE CAKE.

FRESH FRUIT SALAD.

ETON MESS.

BREAD & BUTTER PUDDING

TO FINISH COFFEE & MINTS

£22.95 Include a gift to you loved one.

