

# VALENTINES MENU

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**Saturday 13<sup>th</sup> February**

Three Courses 25.00



Cupids Broth of Creamed Asparagus, Lightly Scented Ginger & Sweetheart Croute  
Juicy Prawns Slipped Between The Sheets of Smoked Salmon & Citrus Crème Fraiche  
Quick Flash Fried Baby Mushrooms Bound by an Italian Tomato Sauce, Melted Cheesy Top &  
Pesto Focaccia

Four Cheese Tart! Pleasured by a Spicy Leek & Apple Compote  
Rose of Honeydew Melon Caressed by a Juicy Mango Concasse, Syrupy Mint Drizzle



Firm Breast of Chicken with a Good Chorizo Stuffing, Lathered by Creamed Welsh  
Cheddar & Garlic

Valentine of Pork Loin Tickled by Pink Peppercorn & Cognac Café Ole

Salmon Strips Glazed Under a Tomato & Tarragon Rendezvous

Mushroom & Asparagus Stroganoff, Steamy Pilau Rice & Broccoli Bouquet

Boated Whole Trout Fulfilled with Mediterranean Vegetables, Prawns, Olives  
& Lemon Buerre Noir

Lamb Shoulder Tenderly Roasted then Bedded on a Pillow of Red Onion Mash, Roasted Roots &  
Cranberry Port Gravy

Cannelloni Cushions filled with Creamy Ricotta. Entwined with a Sultry Tomato Sauce & Cheesy  
Glaze, Crunchy Garlic Bread

Beef Fillet Medallions, Flashed at by a Honey & Goats Cheese Overcoat, Potato Rosti &  
Madeira Jus £5.00 Supplement



Selection of Tempting Desserts



Selection of Coffees with Homemade Cookies From 1.70

**BOOK NOW TO AVOID  
DISAPPOINTMENT**