



## Valentine's Menu

.....Starters.....

Homemade tomato and sweet red pepper soup, served with artisan breads

Prawn, smoked salmon and dill fishcake, topped with a poached egg and hollandaise sauce

Homemade chicken liver parfait, made with shallots and finished with cognac, served with toasted ciabatta

Slow roasted, fall off the bone, sticky pork ribs, cooked in a bourbon smoked BBQ sauce

.....oOo.....

Poached chicken breast, wrapped in parma ham, stuffed with crème fraîche and drizzled with a wild mushroom and white wine sauce

Beef stroganoff, made with tender steak strips, flamed with brandy and finished with crème fraîche, served with basmati rice

Lemon grilled Scottish salmon, on a bed of sweet chilli spiced noodles and stir fried prawns

Wild mushroom risotto, cooked to order, finished with crème fraîche and topped with fresh parmesan shavings and white truffle oil

Oven baked lamb rump, on a bed of creamed garlic mash, with spiced red cabbage and finished with a port, rosemary and redcurrant jus

.....oOo.....

Homemade crème brûlée, topped with raspberries

Brandy snap baskets, filled with vanilla pod ice cream and a strawberry compote

Homemade zesty lemon tart, served with fresh elderflower coulis

Sticky toffee pudding, served with a jug of homemade custard

.....oOo.....

Freshly brewed coffee and handmade petit fours

£22.50 PP

*\*\* All our meals are cooked fresh to order so please be patient at prime times\*\**

*\*\* Please be aware , some of our meals may contain nuts and other allergens. If you have any allergies or intolerances, please inform a member of our staff before placing your order\*\**

*\*\* All items are subject to availability\*\**

