

VALENTINES DAY 2012

STARTERS

Homemade Tomato & Roast Pepper Soup served with fresh crusty bread.

Duck & Orange Pate served with toast, salad & red onion chutney.

Smoked Salmon, Prawn & Dill homemade fishcakes served with salad and a sweet chilli dip.

MAINS

8oz Fillet Steak with hand cut chips, grilled tomato and mushrooms, finished with a brandy & peppercorn sauce.

Handmade lobster ravioli in a tiger prawn & chive sauce topped with a rocket & parmesan salad.

Oven baked brie, mushroom and red berry Wellington with a tomato & herb sauce, sautéed potatoes and fried green beans.

Oven roast chicken breast marinated in harissa paste with creamy spring onion mash and a chorizo & vegetable ratatouille.

DESSERTS

Homemade profiteroles filled with fresh cream & topped with chocolate sauce.

Lemon & Lime crème brûlée served with shortbread fingers.

Warm chocolate fudge cake served with ice-cream.

1 course £14.95

2 course £18.95

3 course £21.95