

# Valentine's Menu

## **Fig, Honey and Goat's Cheese Filo Parcels (V)**

Served with mixed leaves and cranberry sauce.

## **Pork and Plum Pâté**

A coarse pork pâté with plum and brandy garnished with a glazed sweet plum.

Served with toast and butter.

## **Prawn Cocktail**

Prawns in iceberg lettuce cups with Marie Rose sauce.



## **Rump Steak with Bordeaux Sauce**

An 8oz rump steak, grilled to your liking, garnished with a flat mushroom and half a grilled tomato. Served with a red wine and shallot sauce, chips and peas.

## **Salmon with Lime Hollandaise**

A succulent salmon fillet with a classic buttery sauce flavoured with lime.

Served with new potatoes and vegetables.

## **Chicken with Wild Mushroom Sauce**

A chicken breast with a wild mushroom, crème fraîche and sherry sauce.

Served with new potatoes and vegetables.

## **Butternut Squash, Walnut and Cheese Tart (V)**

Butternut squash, walnuts, spinach and red peppers encased in a vintage Cheddar cheese pastry. Served with new potatoes and vegetables.



## **Lemon Torte**

A lemon sponge enriched with ground almonds and soaked in a lemon syrup. Served with cream.

## **White Chocolate and Cherry Cheesecake**

Vanilla and white chocolate cheesecake with black cherries on a chocolate biscuit crumb. Finished with a swirl of ganache.

## **Melting Chocolate Heart**

A rich chocolate sponge with a melting chocolate heart.

Served with custard or cream.

**2 Courses £8.99**

**3 Courses £10.99**