

# VALENTINES NIGHT £20.50



14<sup>TH</sup> FEBRUARY 2012 ONLY

## STARTERS

Creamy soup of fresh chicken with leeks and vegetables served with warm bread and butter

Eggs Benedict with asparagus and smoked salmon and served on a English muffin and hollandaise sauce

Yorkshire pudding with bacon lardons, roasted new potatoes and black pudding served with rich onion gravy

Chicken Liver Parfait with red onion marmalade and warm toast

Sauté Garlic mushrooms with crisp bruschetta, rocket and cherry tomato salad and freshly shaved parmesan

## MAINS

8oz Char-grilled Rump Steak with hand cut chips, onion rings, roasted tomato and mushrooms served with garden salad

Thyme roasted Chicken supreme, served with a field mushrooms & white truffle risotto with fresh parmesan and pesto

Pan-fried Sea Bass with garlic roasted King prawns, crushed new potato cake and gremolata

Twice baked Soufflé of Spinach & Sun blushed tomato with olive tapenade and crisp root vegetables

Slow roasted Belly Pork with creamy mash potatoes, sautéed greens, black pudding fritter with a red wine sauce

## DESSERTS

Chocolate Fondant with Griottine cherries and vanilla ice cream

Strawberry Eton Mess mille feuille with a hint of champagne

Passion fruit crème brulee with espresso shortbread

Sticky Toffee pudding with lashing of toffee sauce & cream