

VALENTINE'S MENU 2012.

**AVAILABLE: SATURDAY 11th, SUNDAY 12th & TUESDAY 14th February.
(Evenings only)**

Starters.

*Lightly chilled butternut squash soup, finished with crème fraiche,
served with olive bread.*

Smoked salmon, avocado & prawn cocktail.

Crispy squid, spiced and served with a chilli dipping sauce.

Mushrooms sautéed in garlic, finished with cream & fresh tarragon.

Main courses.

Medallions of Pork tenderloin presented in cider, cream, apple & Calvados.

Oven roasted breast of Guinea fowl offered with His & Her's sauces.

Pan fried fillet of Salmon finished with prawn & caper butter.

Home made Venison casserole served with a heart shaped crouton.

ALL MAIN COURSES INCLUDE FRESH VEGETABLES AND POTATOES.

SWEETS.

Almond basket filled with raspberry yogurt ice cream & garnished with fruit.

Home made meringues filled with clotted cream & topped with chocolate sauce.

Rhubarb fool served with amoretto biscuits.

Home made sticky toffee pudding with clotted cream.

2 courses :- £18.50.

3 courses :- £23.50.

ALL PRICES INCLUDE V.A.T. @ 20% & A COMPLIMENTARY GLASS OF PINK FIZZ !