

Valentines Night

Wednesday 14th February

MENU

Pan Fried Chicken Livers and Black Pudding - served on a wholemeal crouton and a rich port reduction

Warm Pressed Goats Cheese and Potato Terrine - served with mixed leaves and balsamic reduction

Classic Prawn Cocktail - succulent prawns on Iceberg lettuce and topped with a creamy Marie Rose sauce

Pan Seared Halibut - served with wilted samphire and butter & muscadet sauce

Poached Chicken Breast - stuffed with wild mushrooms and sundried tomatoes with a rich port & thyme reduction

Spinach & Ricotta Gnocchi - served in a rich spinach & ricotta sauce garnished with black olives and crisp parsnip flakes

Entrecote Diane - tender sirloin steak served with a creamy Diane sauce garnished with mushrooms

All mains served with dauphinoise potato and a selection of vegetables

Seville Chocolate Orange Truffle

Blackcurrant and Lime Bavaois

Eaton Mess

Selection of Cheese and Biscuits

£21.95 per person