

Valentine's Menu

Available Tuesday 14th February, bookings essential

2 Courses £20 per person

3 Courses £25 per person

Choose a starter and/or dessert to share and a main each of your choice

Vegetarians and allergies can be catered for, please mention upon booking

To Start

Seafood Platter to Share

Smoked mackerel pate, battered jumbo prawns, smoked salmon, breaded whitebait, marie rose & tartare sauce and granary bread

Cheese Platter to Share

Baked camembert studded with rosemary & garlic, deep fried breaded brie, goats cheesecake, chutney, sweet chilli dip & toast

The Main Event

Beef Wellington

5oz fillet of beef & pate encased in puff pastry with red wine sauce

Shoulder of Lamb

Slow roast cooked with a pea & mint puree and gravy

Breast of Chicken

Stuffed with garlic cheese served with white wine & mushroom sauce

Whole Seabass

Stuffed with fennel & herbs baked through the oven

To Finish

Trio of Chocolate

Chocolate & Tia Maria cheesecake, melted chocolate fondue with fruits for dipping and chocolate brownie

Trio of Classic Desserts

Classic bread & butter pudding and custard, passionfruit cr me brulee and lemon meringue ice cream

Cheese Board to Share (Additional £4 per couple)

A selection of 5 local cheeses, chutney, celery, apple & biscuits