



# **VALENTINES MENU**

**3 COURSES PLUS COFFEE AND AFTER DINNER MINTS £19.95**

Available Friday 10th February to Tuesday 14th February

## **Starters**

### **Garlic and Herb Prawns**

A butterflyed marinated headless shell on prawn. cooked with garlic and herbs  
Served with prawn toast, and a garnish of mixed leaves.

### **Carrot and Coriander Soup**

Served with french bread and butter.

### **Chicken Liver Paté**

Served with a salad garnish, hot toast and butter.

### **Rosemary and Garlic Brie Wedges**

Brie wedges coated in a garlic and rosemary crumb, deep fried until golden.  
Served with a salad garnish and cranberry sauce.

## **Main Courses**

### **Salmon en Croûte**

A fillet of salmon in a creamy prawn and chive sauce, baked in puff pastry and topped with asparagus.  
Served with vegetables and your choice of potatoes.

### **Peppered Beef**

Tender pieces of beef, cooked in a creamy peppercorn sauce, finished with a little brandy.  
Served with rice. (Unless you prefer otherwise)

### **Portobello Chicken**

A bone in supreme of chicken stuffed with pork mince, herbs, red pepper, onions and mushrooms in a creamy madeira wine sauce with portobello mushrooms  
Served with vegetables and your choice of potato.

### **Caramelised Vegetable and Brie Tarte**

A combination of caramelised vegetables with brie, baked in a puff pastry tarte.  
Served with vegetables and your choice of potato.

### **Mignons Of Lamb**

Pieces of lamb in a red wine and redcurrant sauce with rosemary, button mushrooms and baby onions.  
Served with vegetables and your choice of potato.

## **Desserts**

Choose a dessert from the menu or from the specials board.

**FOLLOWED BY:**

