

Valentine's Day Menu 2018

STARTERS

Homemade Roasted Red Pepper & Tomato Soup

Garnished with basil cream

Oven Baked Eden Valley Brie (Sharing)

Served with chutney, salad garnish & crusty bread

Smoked Salmon & Beetroot Salad

Served with a vodka crème fraiche

Duck & Orange Pate

Served with a salad garnish & melba toast

MAIN COURSES

Sirloin Medallions

Stuffed with haggis, served with a mushroom & port cream sauce

Lamb Leg Noisettes

Served with garlic & rosemary parmentier potatoes,
finished with a redcurrant & orange sauce

Crispy Coated Chicken Breast

Butterflied chicken breast coated in a crispy breadcrumb.
With grilled mozzarella & accompanied with a tomato & oregano sauce

Seared Red Snapper

Accompanied with a turmeric & coconut rice, pineapple salsa

Wild Mushroom & Vegetable Stroganoff

Served in gougere's

DESSERTS

Lovers Chocolate Chalice (Sharing)

A sharing sundae filled with vanilla ice cream and everything chocolate

White Chocolate & Strawberry Cheesecake

Served with plum & damson ice cream

Prosecco & Raspberry Posset

Banana Pudding

Served with a salted caramel Sauce

Cheese Platter

Selection of Eden valley cheese, served with chutney & oatcakes

£33.95 per person