

Valentines Dinner

Tuesday 14 February 2012

Cream of Spiced Parsnip Soup
Chicken Liver and Cranberry Parfait served with Onion Chutney
Prawn and Cucumber Salad with Marie Rose Sauce
Chicken and Pepper Kebabs with Saffron Rice and BBQ Sauce
Fan of Melon with Fresh Raspberries and Champagne sorbet

Medallions of Beef fillet with Black Peppercorn sauce
Rack of Lamb with Garlic and Herb Crust served with a Red Wine Jus
Pork Tenderloin wrapped in Bacon with Creamed Leeks and Sweet Masala Sauce
Breast of Chicken with a Wild Mushroom sauce
Filletts of Sea bass with a Pineapple, Tomato and Coriander Salsa
Baked Goats Cheese and Roast Vine Tomato Tartlet with Balsamic Glaze

All served with a selection of seasonal vegetables and potatoes

Lemon Tart with Raspberry Coulis
Vanilla Panacotta with Berried Fruit Jelly and Homemade Shortbread
Warm Sticky Toffee Pudding
Warm Chocolate Fondant with Vanilla Ice Cream
Selection of Mixed Ice Cream

Coffee or Tea

£ 22.50 per person

to include VAT at 20 %

Our suppliers assure us that no produce used in the preparation of this menu has been genetically modified

