

VALENTINE'S DAY DINNER

STARTERS

- Camambert for 2 baked with garlic & white wine with crusty bread (v)
 - Homemade roasted vine tomato soup (V)
- Prawn & Crayfish cocktail served with brown bread
- Homemade chicken liver pate with crusty baguette

MAIN COURSE

- Fillet of beef served with potato rosti, tomato, mushrooms and onion rings (£4 supplement)
- Chicken breast stuffed with chorizo served with ratatouille & rice
- Lamb shank served with mash potato and in a rosemary and redcurrant jus
- Herb crusted salmon fillet served with ratatouille and buttered new potatoes
- Braised rice stuffed pepper with a cajun tomato sauce (v)

DESSERTS

- Strawberry & custard tart with vanilla ice cream and strawberry sauce
- Homemade triple chocolate brownie with salted caramel ice cream
 - Homemade vanilla & cherry creme brulee

2 Courses - £22p/h or 3 Courses - £28p/h

