

Valentines Evening Menu

Homemade Tomato and Red Pepper Soup

With Bread and Butter

King Scallops and King Prawns

Ewes Cheese, Vegetable in Filo Pastry, Mango and Coriander Salsa

Roquefort and Grape Pannacotta

Poached Pear, Bacon and Chutney

Duck, Pheasant and Cranberry Terrine

Toasted Baguette, Homemade Red Onion Marmalade and Salad Garnish

Sautéed Stilton Mushroom Tartlet

Topped with Toasted Breadcrumbs and Served on a Bed of Mixed Leaves

Seafood Gratin

Prawn Crab and Scallops White Wine Garlic Cream topped with Mozzarella

Venison Medallions

Sautéed Mushrooms and Onions with a Cranberry and Red Onion Dressing

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8oz Fillet Steak

Tarragon Dauphinois Potatoes with Homemade Creamy Drambuie Mushroom and Onion Sauce

Madgetts Duck Breast

Dauphinois Potatoes, Spiced Red Cabbage and a Plum and Red Wine Sauce

Lamb Fillet Medallions

Marinated in Garlic and Rosemary and Oven Roasted in a Cranberry Jus

Corn fed Chicken Fillet

Filled with Roasted Red Pepper and Goats Cheese Mousse, wrapped in Parma Ham with a Vermouth and Tarragon Sauce

Pan Seared Sea Bass

With King Scallops and Sauce Veronique and Pesto Mash Potato

Traditional Lobster Thermidor

With roasted Thyme and Olive Potatoes

Roquefort, Spinach and Mushroom Filo Strudel

With a Creamy Pepper Sauce

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Baileys Crème Brulee

Cream Tea Scone and Butter Pudding

Topped with Clotted Cream

Homemade Chocolate Brownie

Romantic Raspberry and Champagne Coulis and Vanilla Ice Cream

Chocolate Fondant

Chantilly Ice Cream and Vanilla Ice Cream

Passionfruit Mousse

With Homemade Chocolate Chip Cookies

A Selection of Chefs Ice Cream

Honeycomb, Salted Caramel and Chocolate

A Selection of Cheese and Biscuits

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Coffee and Chocolates

4 courses @ £27.50 per person