

VALENTINES NIGHT 2017



Prawn and Hot Smoked Salmon Cocktail

Baked field mushroom with goat's cheese and a pesto dressing

Ham Hock Terrine with Homemade Piccalilli

Tandoori Chicken Strips with a Mint and Yoghurt Dressing

King Prawns and Chorizo with Garlic and Chilli



*Breast of Duck with a Port Wine, Orange and Redcurrant Sauce and
Dauphinoise Potatoes*

*Halibut Steak on Lightly Curried Rice with a Mild and Creamy
Curry Sauce*

Rib-Eye Steak with a Red Wine and Mushroom Sauce

*Breast of Guinea Fowl Wrapped in Parma Ham on a bed of Mash
with Black Pudding and an Apple and Calvados Sauce*



Baked Blueberry and Vanilla Cheesecake Served with Cream

Chocolate and Cointreau Mousse

Meringue Sundae

Selection of English Cheese



£28.00 per Person