



## **Valentine 2012 menu**

Homemade savoury shortbread selection

### **Starters**

Crab, chilli and garlic linguine.

Crudit  plate: beetroot and balsamic, celeriac remoulade, carrot and cumin, egg mayonnaise (v)

Chicken parfait with Melba toast and cornichons.

### **Pre-mains**

Wild mushroom cr me brulee (v)

### **Mains**

Pan roast duck breast with green beans, saut  potatoes and black cherry sauce

Monkfish scampi, fresh monkfish breaded deep fried and served with homemade tartare sauce, hand cut chips and salad.

Herb stuffed chicken breast wrapped and baked in Parma ham served with mushroom cream sauce, new potatoes and carrots.

Steak 'au poivre'; pan fried 10oz sirloin steak with black pepper and brandy cream sauce, saut  potatoes and salad leaves. (£4.50 supplement charge per person)

Salmon and mushroom 'en croute' with new potatoes, carrots, broccoli and warm tarragon mayonnaise.

Tortilla stack with grilled vegetables, salsa, guacamole and sour cream (v)

### **Dessert**

Fresh lemon meringue tart.

Tiramisu- Luscious, classic and homemade.

Chocolate Fondue for 2, with fresh fruit, marshmallows and peerie doughnuts

**£28.50 per person**