



Valentine Menu

Tuesday 14th February 2012

Starters

Rich tomato & basil soup with warm crusty bread

Salmon, smoked salmon, spring onion and water cress tart with dill scented crème fraiche

Tomato, mozzarella & avocado salad with balsamic & dressed leaves

Thai style crab cakes with sweet chilli dipping sauce

King prawns with garlic & spring onion cream

Main

28 day aged 8oz Rump Steak of West Country Beef with creamy bernaise sauce

Fillet of red snapper with stem ginger, spring onion & red chilli with crisp leaves

Slow roast pork belly, rosti potato & apricot & honey sauce

Breast of free range chicken on garlic & rosemary diced potatoes, with tarragon cream sauce

Open lasagne of roast Mediterranean vegetables, bechamel & rich tomato sauce

Pudding

White chocolate & fresh strawberry cheesecake

Apricot & Brioche bread & butter pudding with custard

Fresh raspberry Eton mess

Panacotta with forest fruit compote

Selection of Cheese, biscuits and fruit

£35.00 per head
(includes 2 glasses of bubbly)

Reserve a Room for £100 which includes your dinner for two, please ask staff for availability

We don't serve fast food, we served good food as fast as we can
We cannot guarantee any of our food as nut free.
If you have a special dietary requirements please speak to a member of our staff