



Valentine's Day Menu

STARTERS

Tomato and Basil Soup (V)

A light tomato soup blended with basil and garnished with crunchy cheesy croutons. Served with a bread roll and butter.

Prawn Cocktail

Prawns on a bed of iceberg lettuce with Marie Rose sauce. Served with brown bread and butter.

Or why not share a starter for two?

Something to Share

Chicken wings, potato wedges, onion rings, breaded mushrooms and garlic bread served with BBQ and garlic mayonnaise dips.

MAINS

Butternut Squash, Walnut and Cheese Tart (V)

Butternut squash, walnuts, spinach and red peppers encased in a vintage Cheddar cheese pastry.
Served with new potatoes and vegetables.

Traditional Lasagne

Layers of pasta and beef Bolognese, topped with a béchamel sauce and grated cheese.
Served with a side salad and garlic bread.

Salmon Lime Hollandaise

A succulent salmon fillet with a classic buttery sauce flavoured with lime.
Served with new potatoes and vegetables.

Pork Shank in a Black Peppercorn Sauce

Served with mashed potatoes and vegetables.

DESSERTS

Rhubarb Crumble

A classic sweet and sharp rhubarb compote topped with a golden, sweet crumble.
Served with custard.

Chocolate and Cherry Bombe

A rich chocolate crumb base with Belgian chocolate mousse and a soft centre of cherries in brandy.

White Chocolate and Raspberry Cheesecake

Smooth white chocolate cheesecake marbled with tangy raspberry sauce, set on a crisp digestive biscuit base and finished with light dairy cream and white chocolate shavings.

3 courses  per person

Valentine's menu available from 10th - 14th February.