

# Valentines Menu

## **-To start-**

Creamy Leek & mustard soup  
*Served with a cheese & chive croute*

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Thai style fishcakes  
*Served with stir-fried vegetable salad & sweet chilli dip*

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Braised ham hock & parsley tart  
*Served with herb salad & apple & sage chutney*

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Artichoke sun blushed tomato & rocket salad  
*Served with herb dressing*

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Mediterranean mezze board to share  
*Served with mixed meats, olives, artichokes, peppers, parmesan & toasted ciabatta*

## **-Intermediate-**

Pink champagne jelly shots

## **-Mains-**

Chicken & wild mushroom balantine  
*Served with lyonnaise potatoes, celeriac puree & Dijon mustard cream sauce*

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Grilled salmon fillet on prawn & pea risotto  
*Served with wilted spinach & basil oil*

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Baked beef tomato with spinach and ricotta  
*Served with caramelised red onion & herb couscous with a white wine & honey vinaigrette*

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Cider & sage braised pork belly on black pudding mash  
*Served with braised red cabbage & onion gravy*

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Surf & turf 10oz sirloin steak with battered tiger prawns  
*Served with sauté potatoes, rocket salad roasted tomatoes & Béarnaise sauce*

## **-Sweets-**

Trio of cheesecakes to share  
*White chocolate & baileys, Rum & raisin, Orange & Cointreau with a warm chocolate sauce*

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Raspberry ripple baked Alaska  
*with mixed berry compote*

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Tia Maria chocolate cream  
*Served with a white chocolate shortbread*

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Raspberry panna cotta  
*Drizzled with raspberry coulis & white chocolate coated raspberries*

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Chocolate orange brownie  
*Served with clotted cream*

## **-To Finish-**

Coffee with homemade chocolate fudge

**£30**