



## **Valentines Day Menu**

**£22.95 per person including a Glass of bubbly on arrival**

### ***TO BEGIN...***

*Homemade wild mushroom soup with crusty bread*

*Poached salmon & grilled scallops in a white wine cream sauce,  
rested on a puff pastry case*

*A warm salad of quail egg, asparagus and wild mushroom  
served on toasted ciabatta*

### ***THE MAIN EVENT...***

*Char grilled chicken breast smothered with a Shropshire blue cheese sauce, served  
with roasted vegetables & colcannon potato*

*Grilled red snapper with sautéed bok choy and spring onion, topped with a hoisin &  
honey glaze and served with a fondant potato.*

*Oven roasted lamb rump marinated with mint, finished with a port wine sauce, served  
with a carrot & coriander timbale & mashed potato*

*Char grilled rump steak topped with a garlic & herb butter with grilled tomato and  
mushroom served with chunky chips*

*Carrot, coriander & cheddar cheese mousse served with a spring onion white wine  
cream sauce with lightly sautéed vegetables & crushed potato*

### ***AND TO FINISH...***

*Sweet meringue nest filled with mixed berries and served with cream*

*White chocolate & cranberry cheesecake served with ice cream*

*Chocolate profiteroles filled with cream & drizzled with chocolate sauce*

*Cheese Selection with Biscuits*

