

# *Valentines Menu*

*Champagne Cocktail on arrival*

## *To Start*

*Lime & coriander crab cakes with lemon yoghurt*

*Mushrooms stuffed with stilton & blue cheese dressing*

*Creamed goats cheese & beetroot salad*

*Curried parsnip soup, croutons and homemade olive bread*

## *The Main Event*

*8oz ribeye steak, Portobello mushroom, grilled tomato, chips & coleslaw*

*Filet mignon with salsa verde, roasted new potatoes and wilted greens*

*Chicken ballotine filled with sun dried tomato, spinach & mozzarella finished with a red pepper sauce, sauté potatoes and chantenay carrots*

*Pan fried pork fillet, creamy brandy & wholegrain mustard sauce, sweet potato mash and seasonal vegetable medley*

*Lamb rogan josh, saffron rice, naan bread, poppadoms & mango chutney*

*Roasted vegetable terrine, shitake mushroom sauce, sauté potatoes & seasonal vegetable medley*

## *To Finish*

*Salted caramel & chocolate torte*

*Champagne & raspberry posset with homemade red velvet cookie*

*Baileys filled profiteroles & warm chocolate ganache*

*Raspberry Pavlova*

*Cheese selection, grapes, celery, homemade apple chutney & biscuits*

*2 course - £41.95 per person*

*3 course - £49.95 per person*