

VALENTINE'S  
DINNER MENU  
SATURDAY 13<sup>TH</sup> FEBRUARY 2010

HOMEMADE WILD MUSHROOM SOUP WITH CRUSTY BREAD

PORT & DUCK LIVER PATE WITH TOAST

PRAWN COCKTAIL WITH BROWN BREAD AND BUTTER

DEEP FRIED BREADED BRIE WITH BEETROOT AND CHILLI JAM

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8oz SIRLOIN STEAK WITH PEPPER SAUCE SERVED WITH  
GRILLED TOMATO BATTERED ONION RINGS AND CHIPS

SUPREME OF CHICKEN FILLED WITH STILTON AND WRAPPED IN  
BACON IN A CREAM SAUCE WITH DAUPHINOISE POTATOES AND  
VEGETABLES

PARCEL OF FILLET OF FRESH SALMON WITH HERB BUTTER  
SELECTION OF VEGETABLES AND NEW POTATOES

ROASTED RED ONION AND CHEDDAR TART  
SERVED WITH SALAD AND NEW POTATOES

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HOMEMADE APPLE CRUMBLE WITH CUSTARD  
SELECTION OF CHILLED SWEETS  
CHEESE AND BISCUITS

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COFFEE AND FERRERO ROCHER CHOCOLATES

£19.95 per Person