



# VALENTINES DINNER

FRIDAY 15<sup>TH</sup> FEBRUARY

CANDLELIT DINNER WITH ROMANTIC  
MUSIC

ROSES FOR THE LADIES

OUR HEAD CHEF IS PLEASED TO OFFER A  
CHOICE OF TWO SUMPTUOUS MENUS -

A LA CARTE

STARTERS FROM £5.50 MAINS FROM £9.95

TABLE D'HOTE

£18 TWO COURSES & £22 THREE COURSES  
PLUS COFFEE AND CHOCOLATES


TABLE RESERVATIONS FROM 7 PM

ADVANCED BOOKING IS ESSENTIAL.

SPECIALITY LUNCHES WILL ALSO BE  
SERVED ON VALENTINES DAY, WITH  
VALENTINES THEME.

BOOKING IS ALSO REQUIRED FOR LUNCH.

PLEASE CALL 01794 368480



# VALENTINES MENU

## STARTERS

FRESH NATURAL OYSTERS  
OR

OYSTERS FITZPATRIK -  
GRILLED OYSTERS WITH FRESH PARMESAN, PANCETTA AND CRACKED BLACK PEPPER  
£8.95

SLOW ROASTED SOY DUCK FILLED SPRING ROLLS SERVED WITH A PLUM  
DIPPING SAUCE  
£7.95

CHICKEN AND HAM HOCK TERRINE WITH A PEAR CHUTNEY AND FRESH BREAD  
£5.95

VINE RIPENED TOMATO SOUP WITH PARMESAN CROUTONS AND HOMEMADE BREAD (V)  
£5.50

## MAINCOURSE

PAN SEARED FILLET OF BEEF GLAZED WITH GARLIC AND PARSLEY BUTTER SERVED WITH  
ROCKET ROSTI POTATOES  
£10.95

FRESH GUILT HEADED BREAM STUFFED WITH CHINESE GINGER SERVED ON AN ASIAN BASIL  
AND LYME SALAD  
£9.95

GOATS CHEESE GRILLED ON A GARLIC TAPENADE CRUSTED CRUSTINI AND SERVED WITH A  
WARM ROASTED RED PEPPER BASIL SALAD (V)  
£7.95

ROASTED CORN FED CHICKEN STUFFED WITH ARTICHOKE AND PANCETTA AND SERVED  
ON A SAGE AND SUNDRIED TOMATO MASH  
£9.95

## DESSERTS

ALL DESSERTS ARE PRICED AT £5

HEART SHAPED CHAUX PASRTY FILLED WITH STRAWBERRIES AND CREAM  
ORANGE AND CARDAMON TART

POACHED PEARS WITH CHOCHOLATE MOUSE AND VANILLA ICE CREAM

FRESH MERINGUE PAVLOVA FILLED WITH A VANILLA BEAN CREAM AND GINGER POACHED  
RHUBARB

*TABLE D'HOTE -*

*£18 2 COURSES OR £22 3 COURSES  
INCLUDES COFFEE AND CHOCOLATES*

*OR*

*A LA CARTE – DISHES ARE INDIVIDUALLY PRICED AS SHOWN*