

<u> Valentínes Day Menu</u>

Starters

Roasted garlic, tomato & pepper soup, served with a bread roll

Trío of pate (Duck & Orange, Farmhouse, Chicken Liver) with house chutney & herb crostiní

Smoked salmon, herb & cream cheese roulade with a dressed salad & toasted brioche

Goats cheese, stilton & portobello mushroom filo parcel with a dressed rocket salad

Mains

Lamb rump steak with steamed vegetables & dauphinoise potatoes and a rosemary jus

Herb crusted cod loin with creamy leeks, sauté potatoes & grilled tender stem broccolí

Corn fed chicken breast with bacon, leeks & stilton, sauté potatoes and a cherry jus

Brie, apple & red cabbage roulade with sauté potatoes, seasonal vegetables & a tomato and herb sauce

<u>Desserts</u>

Exotic fruit basket with mint chocolate ice cream

Gala apple & apricot crumble with custard

Tiramisu cheesecake with ice cream

Eton mess with fresh strawberries & cookie dough ice cream