

# Valentines Menu

14<sup>th</sup> and 15<sup>th</sup> February

£29.95pp Served with a Glass of Bubbly

## Starters

### **HOMEMADE TOMATO & BASIL 10**

Light Tomato Soup with a hint of Basil Served with a Crusty Bread Roll. 1,3,5

### **CHICKEN LIVER PATE 1,3,5,6,7,10**

Served with Salad leaves and Accompanied with Toasted Bread and Plum Chutney

### **PRAWN COCKTAIL 1,3,4,5,6,**

Classic Prawn Cocktail on salad leaves with Marie rose Sauce and a Slice of Buttered Bread

## Main courses

### **ROAST OF THE DAY 1,3,5,6,8,10**

Seasonal Vegetables, Roast Potatoes Yorkshire Pudding & Rich Gravy Sauce

### **CAJUN CHICKEN 1,5,8,10**

Served with Salad leaves, Coleslaw, Rustic Chips and BBQ Sauce

### **OVEN BAKE SALMON 3,4,5,6,8,10**

Seasonal Vegetables, Baby Potatoes & Hollandaise Sauce

### **SPINACH AND RICOTTA TORTELLINI 1,3,5,6,8,10**

Coated in Tomato Sauce, Topped with Parmesan

## Desserts

### **CHERRY BAKEWELL CHEESECAKE 1,3,5,8,10**

Drizzled with Berry Coulis, Garnished with Chinese Gooseberry

### **CLASSIC ICE-CREAM SUNDAE 1,3,5,8**

Topped with Berry Coulis and Strawberry's

### **CHOCOLATE BROWNIE 1,3,5,8,7,8,13**

Warm Chocolate Sponge, Topped with a Scoop of Vanilla Ice Cream  
Garnished with Strawberry

Quality Brewed Tea & Freshly Ground Coffee

Please let your server know if you have any dietary requirements and our chefs will do their best to accommodate your needs.

#### ALLERGEN INFORMATION

1.GLUTEN 2.CRUSTACEANS 3.EGG 4.FISH 5.MILK 6.MUSTARD 7.NUTS 8. SOYA 9.SOLPHITES 10.CELERY 11.SESAME 12.LUPIN  
13.PEANUTS 14.MOLLUSCS M/C = MAY CONTAIN G/F OR G/F AVAILABLE = GLUTEN FREE VARIETIES CAN BE MADE AVAILABLE

Please note, our kitchen uses items which contain nuts