



*Valentines Menu – Friday 14<sup>th</sup> February*  
*7 – 7.30pm (Dresscode – Smart)*

*Glass of Prosecco on Arrival*

*Starters*

*Breaded Brie Wedges with Cranberry Relish*  
*Spring Vegetable Soup with Warm Bread Roll*  
*Melon Rose with Tender Prawns & Smoked Salmon*  
*Shredded Duck with Hoisin Pancakes*

*Homemade Refreshing Sorbet*

*Main Courses*

*Wild Mushroom & Spinach Risotto with Shaved Parmesan Cheese*  
*Chargrilled Sirloin Steak with Roasted Vine Tomatoes & a Rose Peppercorn*  
*Sauce*  
*Pan-fried Seabass Fillet with Olive Crushed Potatoes, Tenderstem Broccoli*  
*& Lemon Hollandaise*  
*Chicken & Ribs Combo with Baby Corn*

*Desserts*

*Warm Pistachio & Chocolate Brownie*  
*Red Berry Gin Cheesecake*  
*Dairy Profiteroles with Hot Chocolate Sauce*  
*Selection of British & Continental Cheeses*

*Coffee & Mints*

***£29 Per Person.***

*Booking, Payment & Menu choices Prior To Event Is Essential.*  
*Any Special Dietary Requirements or Allergies to the Chef 2 weeks prior.*  
*Background Music to Accompany the Evening.*