

Valentines Evening Dinner Menu 2008



£29.95 per head (including vat)

Appetisers

Home made Potato and Leek soup topped with crispy croutons and a swirl of fresh cream and accompanied with a freshly baked crusty onion baguette and butter. V

Cured Salmon rolls with crayfish and prawns bound with brandied homemade Marie rose sauce and served with fresh salad garnish and buttered brown bread.

Van Dyke Melon filled with pearls of melon and fresh fruits splashed with Taboo and presented with a ball of plum and port sorbet. V

Fresh cup mushrooms filled with Brie cheese, wrapped with bacon and coated with a light crispy batter, served with warmed Cumberland sauce, fresh salad garnish and a leaf garnish.

Chicken liver, chill and lemongrass Pate presented with apple chutney and toasted brioche bread, garnished with a fresh leaf salad.

Main Course

Grilled sirloin steak garnished with grilled fresh tomato and onion rings, topped with skewered tiger shrimps sautéed in garlic butter.

Pan fried fillets of Sea bass served upon a crab and spring onion mash and naped with Thermidor sauce.

Strips of pork tenderloin cooked with mushrooms, cream and sherry and served with a timbale of freshly steamed savoury rice.

Supreme of Chicken breast filled with diced ham and served upon a bed of Tagliatelle pasta ribbons and circled with fresh rosemary, black peppercorn and cream sauce.

Goats cheese, apricot and sultana Pithivier circled with tomato and herb sauce. V

All Main course dishes will be served with fresh seasonal vegetables and potatoes.

Desserts

Homemade individual strawberry and apple sweet pastry cobbler served with a pot of custard sauce. V

Baileys cheesecake topped with sliced banana and served with cinder toffee ice cream and drizzled with warmed toffee sauce

Slice of rich chocolate Ganache tart with white chocolate ice cream, brandied milk chocolate sauce and fresh cream. V

Homemade raspberry crème Brûlée served with sweet dipping biscuits. V

A selection of English and Continental cheeses served with crackers, fresh fruit and celery.

Coffee

Freshly brewed Cafetiere of Colombian coffee served with fresh cream and chocolate love hearts is included. Tea with lemon or milk may be taken as an alternative.