

## VALENTINES MENU 2020

2 COURSE DINNER WITH A GLASS OF BUBBLY  
£38 PER COUPLE



A trio of fishcakes (smoked haddock, salmon and cod) with sweet potato fries and  
minted pea purée

OR

Chicken breast stuffed with stilton and wrapped in bacon in a creamy mushroom  
sauce with buttered new potatoes and honey roasted carrots

OR

Broccoli, leek and stilton tart with creamy mashed potato and spring greens

OR

Slow roasted belly of pork in cider gravy with crispy crackling, roasted onion  
mashed potato and tender stem broccoli

FOLLOWED BY

Strawberry and white chocolate trifle topped with chantilly cream and a trifle shot

OR

Baileys cheesecake with chocolate ice cream and chocolate curls.

OR

Baked Camembert with onion chutney, crisp celery and savoury

A deposit of £15 is required at the time of booking

