



♥♥♥ *St Valentine's Dinner Menu* ♥♥♥

*Homemade Spiced Sweet Potato Soup*

*With mango and coriander cream*

*Crayfish cocktail*

*Shredded iceberg lettuce with smoked salmon and crayfish topped with Marie Rose Sauce*

*Smoked duck and orange salad*

*Mixed leaves and lightly smoked duck with orange pieces and drizzled with orange vinaigrette*



*Pork Wellington*

*Oven baked fillet of pork with mushroom duxelle and encased in puff pastry, Madeira sauce*

*Fillet of haddock Beurre Blanc*

*Pan fried with a light mousseline sauce on a bed of wilted spinach*

*Beef and mushroom suet pudding*

*An individual suet pie with rich real ale and mushroom gravy*

*Baked Aubergine with Goats Cheese (V)*

*Served with tomato and balsamic ragout*



*Chocolate and chestnut truffle slice*

*Served with Chantilly cream and walnut ice cream*

*Zesty lemon and crème fraîche mousse*

*A super light end to your meal!*

*Slate of British cheese*

*With biscuits, grapes and celery*



*Coffee and Mints*

*£24.50 per head*



Get the evening started with a Peach Bellini or a Kir Royal only £2.50