

St Valentine 4 Course Dinner Menu £ 35.95

Thursday 14 February 2019

Starters

Egg Florentine GF

Poached egg served on a fondue of spinach and served with a cheese sauce

or

Crab Tagliatelle (fresh Pasta)

Fresh pasta and local crab meat with Basil and served with a shell fish sauce topped with grated parmesan

Mushroom Farci GF

Portebello mushroom topped with mixed nuts and stilton cooked with white wine

Gravadlax GF

Salmon Marinated with dill mustard served thinly sliced with lemon

Main course

Filet of Beef Wellington

Roasted filet of beef wrapped in puff pastry with a liver pate served with a Madeira sauce

or

Veal Schnitzel

Escalope of Veal in Breadcrumbs pan fried and served with gravy

or

Fricassée of Scallops, Calamari, Prawn and Asparagus GF

Fresh scallops and King prawns, calamari and asparagus tip seared in olive oil and served with a parsley and lemon sauce

or

Tomato Farci GF

Beef Tomato filled with fragrant rice in a cheese sauce and topped with mixed Nuts

To Follow

Coeur de Neufchatel

Heart shape cheese served with French bread and cheese biscuit

Dessert

Add a scoop of Ice cream for £1.50

Iced Nougat Glace GF

A light iced creamy Nougat flavoured with caramelised nuts served with a raspberry couli

or

Toffee Banana GF

Banana flambée with rum and caramel sauce

or

Chocolate and Raspberry Cup GF

A chocolate cup filled with a raspberry mousse topped with fresh berries and its couli

or

Crêpe Suzette

Pancakes served with brandy, Grand Marnier, orange and lemon sauce

GF: Gluten free

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

