

St Valentine 3 course Luncheon Menu £ 23.95

Wednesday 14 February 2018

Starters

Soup of the Day

Finished with cream & croutons

or

Smoked Salmon and Avocado Terrine GF

An avocado mousse wrapped with smoked salmon flavoured with Dill & lemon

or

Goat Cheese Bake

Goat cheese wrapped in Filo pastry and baked, served piping hot with a red onion marmalade

or

Mediterranean Salad can be GF

Mixed leaves (Chicory, Lamb lettuce & roquette) topped with sundried tomatoes, Olives, Walnuts, dice Mozzarella and Croutons finished with Herb dressing

or

Asparagus Pissaladière

Puff pastry topped with tomato concassée, asparagus, fresh basil & cheddar baked and served piping hot

Main course

Médallions of Pork Charcutière GF

Medallions of Pork seared and served with a Gherkins & mustard sauce

or

Beef Stroganoff GF

Strip of beef sautéed with onion, paprika, and mushrooms finished with brandy and cream served with Pillaff rice

or

Filet of Sole Bake with Saffron

Open puff pastry topped with leek fondue, filets of sole and parmesan, baked & finished with a saffron sauce

or

Chicken Breast with Parma Ham & Mozzarella GF

Chicken breast stuffed with mozzarella, wrapped in Parma ham, pan fried & served with a light tarragon jus

or

Feuilleté of Wild Mushroom

Mixed wild mushroom sautéed with shallots and wine finished with cream and served in a puff pastry case

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

Lemon Cheese Cake

served with cream

or

Toffee Banana GF

Banana flambée with rum and caramel sauce

or

Chocolate Cup GF

A chocolate cup filled with dark chocolate mousse topped with whipped cream and served with an orange sauce

or

Coeur de Neufchatel (£2.00 supplement)

Heart shape cheese served with French bread and cheese biscuit

GF: Gluten free

FOOD ALLERGIES and INTOLERANCES

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