

# Valentines Day

## Tuesday 14<sup>th</sup> February 2012

£24.95

### To Start

Homemade French Onion Soup with a Gruyere Cheese Croute and Fresh Bread,  
Chilled Vandyke of Melon filled with a Raspberry Sorbet and exotic Fruits,  
Sautéed Ménage of Mushrooms with Roquefort and Mascarpone,  
Deep fried Camembert drizzled with a warm Orange and Cointreau Marmalade,  
Fresh Mussels in a Creamy, Garlic, Dry White Wine and Fresh Herbs Sauce,  
Potted Smoked Haddock in a Creamy Mature Cheddar Cheese Gratinee and White Wine Sauce,  
Giant King Prawns wrapped in Filo pastry with a Ho Sin dip,  
Quenelles of Chicken Liver Pate enriched with Cognac and Sherry with caramilised  
Red Onion Marmalade with Crispy Ciabatta,  
Breaded deep-fried wild Partridge Kromeski, wrapped in Bacon with Mild Curried Mayonnaise,  
Salad of Warm Crispy Chinese Duck with Pine Nuts, Rocket and Raspberries,  
Grilled Giant Chicken Shaslick with Onion Salad, Mint Yoghurt, Mango Chutney  
And fresh Coriander,

### For the Main

Spinach and creamy Brie with Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried  
until golden drizzled in a Cranberry Sauce  
Wild Mushroom and Asparagus Tarte with a Tomato Salsa,  
Whole Lemon Sole skinned and baked with Butter, Lemon, and Pancetta,  
Fresh Seafood Linguine with Fennel, Olive Oil, Garlic, Fresh Chili, and Lemon,  
Fillet of Halibut pan-fried with Asparagus and Hollandaise Sauce,  
Baked Chicken Breast wrapped in Prosciutto stuffed with Cream Cheese and Herbs with  
A Provençale and White Wine Sauce,  
Pan fried medallions of Pork fillet Smoked Bacon and Chicken Livers with a Smokey Paprika  
And Madeira Wine Sauce,  
Crispy Boneless Norfolk Duckling with Black Cherries and Kirsch,  
Slow cooked Shoulder of Lamb with Ratatouille and fresh Rosemary and Port Jus,  
Roast Rib of Beef on the bone carved fresh from the oven with a stock rich Claret Gravy,  
Individual Fillet of Beef Wellington with a Madeira Wine Sauce 5.00 extra,  
Giant Rack of Lamb in a Rosemary and Redcurrant Jus 5.00 extra,  
10oz Sirloin Steak 4.00 extra,  
8oz Fillet Steak 6.00 extra.

All dishes served with Dauphinoise Potatoes, fresh Vegetables and Fries.

### Desserts to follow

Coffee and Mints