

Valentine Menu



First Course

Garlic, Butter Prawns (GF)

Served with Crusty Bread

Or

Tomato and Roasted Red Pepper Soup (Veg, GF)

Served with Crusty Bread

Or

Roasted Tomato, Rocket and Goats Cheese Salad (V)

Tomatoes Roasted in Garlic with Rocket, Soft Goats Cheese, Croutons and Drizzled with Balsamic Vinegar

Or

Breaded Chicken Strips

Served with Green Side Salad and Served with Chilli Dip

Or

Italian Bruschetta (Veg/DF)

Toasted Ciabatta Bread Topped with Fresh Tomatoes, Garlic, Olive Oil and Basil

Or

Traditional Prawn Cocktail

Served on a bed of leaf, Tomatoes and Cucumber with Brown Bread

Main Course

Steak with Sticky Red Wine Shallots

Served with Chips, and Spinach

Or

Baked Seabass with Lemon and Caper Dressing (GF/DF)

Served with Spinach and Sautee Potatoes

Or

Sizzling Chicken (DF)

Strips of Chicken Breast, Peppers and Onions Marinated in Soy, Garlic and Ginger

Served with Chips or Sautee Potatoes and Salad

Or

Meatballs in a Rich Tomato Sauce (GF with gf pasta)

Served with Spaghetti

Or

Steak and Kidney or Steak and Onion Pudding

Served with Mash or Chips and Fresh Veg

Or

Butternut Squash and Chick Pea Curry (Veg/GF/DF)

Served with Naan Bread or Ciabatta Bread (Veg*)*

Dessert

Eton Mess (GF)

Or

Coconut Pannacotta with Lime and Mango (GF)

Served with Cream or Ice Cream

Or

White Chocolate and Raspberry Cheesecake

Served with Cream or Ice Cream

Or

Selection of Luxury Ice Creams or Sorbet (GF/DF/Veg)

Or

Treacle and Ginger Sponge

Served with Custard, Cream or Ice Cream

Or

Bakewell Tart

Served with Cream or Ice Cream

Two Courses £21.95 or Three Courses £26.50

Includes free glass of Prosecco

