



VALENTINE DINNER

Monday 12th Tuesday 13th Wednesday 14th February

3 Course £19.95 per person



Served between 5.00pm & 8.00pm

The Introduction, The Temptation, The Seduction, The Proposal, The Marriage

MUSHROOM BRUSCHETTA

French garlic toast, topped with sautéed mushrooms and a poached egg, served with a garlic mayonnaise sauce. (v) (can be made gf please ask)

CHICKEN KEBAB

Pieces of tender chicken threaded onto a skewer, cooked with a skewer of mixed peppers & red onion
Served with raita dip

MANDARIN ORANGE, STRAWBERRY, MELON & GINGER SUNDAE

Chilled melon with mandarin oranges and pieces of fresh strawberries, topped with ginger flavoured Yoghurt and sprinkled with ginger crumbs,

HOME MADE TOMATO SOUP

Made with the finest local vegetables, with croutons (V)

BEEF BOURGUIGNON

A traditional French dish of slow cooked beef in a red wine sauce with small onions, button mushrooms and lardons of bacon, served in a large Yorkshire Pudding with creamy Mash & vegetables

BREAST OF CHICKEN

Chicken Breast, stuffed with sage, onion & cranberry stuffing, served with gratin potato and creamed mushroom, spinach and cider sauce.served with roasted vegetable medley

HERB CRUSTED COD

Fillet of cod oven roasted topped with a chive crust served with Rosti potato &
A very mild creamy mustard sauce, and of course our roasted vegetable medley

NUTLESS ROAST WELLINGTON (v)

Our nutless roast, cooked in pastry with spinach, served with creamy mushroom, spinach and cider sauce.served with roasted vegetable medley

DESSERT & COFFEE

Gingerbread Cheesecake with fresh cream

The King Charles III fresh cream trifle
using the recipe used for the King's Coronation

Spotty Dick With Custard Cream

.

Filter Coffee with cream or Milk,
or Choose from our selection of Ringtons Tea
served with an after dinner mint

Three Courses £19.95 per person

