



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



*The history of Valentine's Day, and its patron saint St. Valentine, is shrouded in mystery, but February has long been a month of romance. The day has become the day to celebrate love and affection. And what better way show how much you care - than with a delicious candle-lit dinner?*

*Our Chefs have prepared a superb meal from which you can choose as many or as few courses as you wish.*

*All we do ask is that you book early to avoid disappointment, as our Valentine's Suppers are always very popular.*

## **Valentine's Supper**

### **STARTER £5**

**Twice baked Goats cheese soufflé**  
toasted walnuts with balsamic caramel

**Smoked Salmon, crab & prawn roulade**  
baby leaf salad & citrus dressing

**Fresh Asparagus wrapped in parma ham**  
glazed with hollandaise sauce

**Wild mushroom capaccino**  
with parmesan biscuits

### **SORBET £3**

A delightful limone sorbetto to cleanse & refresh your tastebuds in preparation for your next superb course!

### **MAIN COURSE £12.50**

**\*Feather blade Beef Steak**  
slow braised with dauphinoise potatoes

**\*Grilled fillets of Seabass**  
wilted rocket, fragrant couscous, chorizo sausage  
with a balsamic jus

**\*Chargrilled Chicken breast topped with gorgonzola cheese,**  
crispy bacon & smoked garlic on creamy mashed potato & rich provencale  
sauce

**\*Crispy Filo Basket filled with a wild mushroom Stroganoff**  
and wild rice timbale

\*All accompanied with seasonal market vegetables

### **DESSERTS £4.50** Vanilla Panna Cotta with caramel sauce

Chocolate dome with vanilla ice-cream & honeycombe

A passion fruit & strawberry meringue

Raspberry & Baileys Cheesecake

A selection of cheeses & biscuits

**Coffee & mints £2**



**5-courses £25**