



Reservations:  
01604 770640

# Valentines Day Menu

Sunday 14<sup>th</sup> February 2010  
Available 7:00pm – 9:00pm

Vegetarian (v)

Gluten Free (gf) options available, please specify when ordering

All weights are approx uncooked weights.

To the best of our knowledge all food is GM free. Food may contain nuts or traces thereof, please make staff aware of any allergies.

During busy periods delays may occur, if ordering only from the Mains please allow a wait of up to 30 minutes.



Traditional roasts served on Sundays from 12:00 - 4:00pm

Function room available for business meetings, weddings (Civil License held), birthdays, christenings

Bed & breakfast available from £55

Keep an eye on the web site and notice boards for upcoming events or follow us on:



## TO START

Seared blood red scallops served with an orange and frisée lettuce salad (gf)	£6.95	Asparagus spears topped with a poached egg, parmesan and cracked black pepper (v) (gf)	£5.95
French onion soup (v) topped with a cheese croustade	£3.95	Cheese fondue with chicken, asparagus, peppers and bread (to share)	£7.95
Chicken liver and wild mushroom pate	£4.95		
With warm toast and chutney (gf)			

## TO FOLLOW

5oz fillet of beef served with a hollandaise sauce, sauté potatoes and baby vegetables (gf)	£16.95	Salmon Wellington Served with chive mash, wilted spinach and a white wine cream sauce	£11.95
Chicken breast stuffed with camembert and spinach served with parmentier potatoes and a redcurrant chutney (gf)	£10.95	Asparagus risotto with mint and lemon cream. Served with a side salad (v)	£9.95
Rack of lamb served with rosemary mash, ratatouille and a red wine sauce (gf)	£15.95		

## TO FINISH

Chilled passion fruit soufflé (gf)	£4.95	Milk chocolate cheesecake with praline biscuit	£4.95
Profiteroles filled with strawberry and champagne cream and topped with white chocolate sauce	£4.95	Chocolate fondue with strawberries, brioche and marshmallows (to share)	£6.50
Cheese and biscuits	£6.50		