



# Valentines Menu

## TO START

- Chicken liver pate with toasted brioche and red onion jam
- Gallia melon with blackcurrant sorbet
- Salmon and prawn mousse bound in smoked salmon
- Cream of tomato soup served with warm bread
- Creamy garlic mushrooms on toasted ciabatta with rocket

## MAIN COURSE

- Roast sirloin of beef with a rich chasseur sauce
- Supreme of chicken with smoked bacon and tarragon cream
- Oven roast salmon with a chive hollandaise
- Mushroom and asparagus bound in a white wine sauce with puff pastry

## JUST DESSERTS

- Sticky toffee pudding with toffee sauce and ice cream
- Strawberry and Chantilly cream choux pastry heart
- The lovers cup to share
- Fresh strawberries, shortbread biscuits and baby churros with a rich chocolate dipping sauce

**Three courses £25.00 per person**

**Including champagne cocktail on arrival**