

Recipes of Love Valentine's Night Dinner

Available from Friday 13th February till Sunday 15th February

Starters

Cream of Red Pepper & Tomato Soup
Served with Croutons (Heart Warming)

Creamy Garlic Mushroom (v)
Served with a crisp Side Salad & warm Garlic Bread

Fan of Melon (v)
On a duo of Fruits of the Forest and an Orange & Tangy Passion Fruit Coulis

Smooth Chicken Liver Pate
Served with a Cumberland Sauce and Oatcakes

Sweet Chilli Duck
Sliced Roast Duck Breast Topped with a Sweet Chilli Sauce served on a bed of Soft Noodles

Main Courses

8oz Saucy Sirlion Steak
Tender local produce, need we say more... with a Pepper & Brandy Sauce

Tuna Steak
Served with Honey Soya & Ginger Glaze... sweet enough to melt your heart

Cavorting Cajun Chicken
Grilled Butterfly Breast of Chicken marinated in hot and spicy Cajun Spices served with a tender Korma Sauce

Parma Chicken
Filled with Beautiful Brie & Lovingly Wrapped in Parma Ham

Wild Mushroom Tagliatelle
Baby Button Mushrooms and Wild Mushrooms nestled cosily in a Cream Brandy Sauce

Beef Bourguignon
Served with a rich Red Wine Sauce & Topped with Pastry Hearts

(All dishes offered with fresh seasonal Vegetables and Potatoes)

Sweets

Black Forrest Gateau
Rich Chocolate Sponge smothered in Cream and topped with Juicy Ripe Cherries

Chocolate Tia Maria Profiteroles
Choux Pastry filled with freshly Whipped Cream & lovingly laced with a Tia Maria Chocolate Sauce

Fresh Fruit Pavlova
Pavlova nest filled with Cream and lavished with Tangy Kiwi, Grapes and seductive Strawberry

Dream of Rob Roy
A Highland romance in a glass! Luxury Ice-Cream topped with Shortbread and lashings of Drambuie & Toffee Sauce

Cheese and Biscuits
For the traditional at heart

Freshly Brewed Tea or Coffee with Chocolates

Inclusive Prices of £21.95

