



## ST VALENTINE'S DAY

£29.95 per person

### Sun-Blushed Tomato Soup

*(A thick warming tomato soup made with sun-blushed tomatoes)*

### Pan-fried King Prawns

*(Served on a bed of rocket with a chilli and lime dressing)*

### Porcini Mushroom Ravioli

*(Small pasta parcels filled with porcini mushrooms, ricotta and Grana Padano cheese. Served with tomatoes and olives in a cream sauce with a cheese topping)*

### Chicken Liver Pate

*(Served with toasted French bread and redcurrant and onion marmalade)*

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### Tenderloin of Pork with Parma Ham

*(Roasted tenderloin of pork with a sage and apple stuffing, wrapped in Parma ham, served sliced on a light sherry cream sauce)*

### Rump Steak

*(An 8oz rump steak pan-fried to your liking with a black peppercorn and brandy sauce)*

### Stuffed Peppers

*(Peppers stuffed with cous cous and Mediterranean vegetables. Served with a tomato and pesto sauce)*

### Crispy Roast Duckling

*(A tender boneless duckling roasted until the skin is crisp. Served with a compote of plums and a port jus)*

### Supreme of Salmon

*(A supreme of salmon baked with ginger, spring onions and chilli, served with egg noodles and teriyaki sauce)*

### Selection of Seasonal Vegetables and Potatoes

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### Orange and Rum Baked Alaska

*(Served with vanilla ice cream)*

### Chocolate Brownie with Passion Fruit Marshmallows

*(Served with hot chocolate sauce)*

### Apple and Toffee Sponge Pudding

*(A toffee sponge made with granny smith apples marinated in calvados. Topped with caramel and served with creamy custard)*

### Lemon and Lime Soufflé

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### Coffee and Petit Fours

