



VALENTINE'S MENU 2018

Available for Dinner only

Monday 12 February to Friday 16 February inclusive

2 courses £19.95 3 courses £24.95

By the glass: Champagne £8.00 Prosecco £4.50

Booking essential - £10.00 deposit per person required with pre-order

ENTRÉE

Oysters served on crushed ice
with a champagne vinegar mignonette sauce

Potted Smoked Salmon and prawns
with horseradish cream & melba toast

Vegetable Spring Rolls
with sweet chilli dipping sauce

BBQ Pulled Pork with melted Norfolk smoked dapple cheese
in a filo basket with mixed leaves

MAIN COURSE

Surf & Turf
8oz Rump steak with tiger prawns and garlic butter
with hand cut fries, grilled mushrooms & tomatoes

Sea bass en papillote
with cherry tomatoes, black olives, asparagus & new potatoes cooked in herb butter

Chipotle honey Chicken skewers
chicken & Mediterranean vegetable skewers marinated in chipotle honey
with rocket, corn on the cob & sweet potato wedges

Stuffed sweet Pepper
with cous cous, olives & grilled feta cheese
served with a salad garnish & chive buttered baby potatoes

DESSERTS

Kirsch cherry jam roly poly
with
Crème anglaise

Strawberry tartlet
with
Chantilly cream

Chocolate fondue
with
fruit & marshmallows

Banoffee sundae
with crushed pecan nuts
& salted caramel
ice cream

Why not stay the night with us ...

Ask for our special VALENTINE'S ACCOMMODATION PACKAGE



VALENTINE'S MENU

ORDER FORM

Num Menu Choice

Names (for reference attach list if necessary)



STARTER

Oysters on ice

Potted smoked salmon

Vegetable spring rolls

BBQ Pulled pork



MAIN COURSE

Surf & Turf

Sea bass en papillote

Chicken skewers

Stuffed sweet pepper



DESSERT

Kirsch jam roly poly

Strawberry tartlet

Chocolate fondue

Banoffee sundae



BOOKING DETAILS

NAME _____ EMAIL _____

TELEPHONE _____

ADDRESS _____

NUMBER IN PARTY _____

DATE OF RESERVATION _____ TIME OF RESERVATION _____

NON-REFUNDABLE DEPOSIT ENCLOSED _____ (£10 PP)