



# VALENTINE'S MENU 2019

Available for Dinner only  
Monday 11 February to Friday 15 February inclusive  
2 courses £20pp    3 courses £25pp

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

## *ENTRÉE*

Oysters on crushed ice  
with red wine and shallot vinaigrette

Seared scallops and Shrimps  
with balsamic strawberries

Asparagus and Camembert Tart  
with tomato salsa and mixed leaves

Chorizo and honey-roasted Mediterranean Vegetable Skewers  
with balsamic dressed rocket

## *MAIN COURSE*

Ribeye Steak  
served with Roquefort cheese sauce, asparagus, grilled tomato,  
and hand-cut chips

Sea bass en papillote  
with cherry tomatoes, black olives, new potatoes,  
buttered spinach and brown shrimps

Feta stuffed Chicken Breast  
with chargrilled Mediterranean vegetables,  
sautéed potatoes & a pesto cream sauce

Vegetable Frittata  
with new potatoes and salad

## *DESSERTS*



Mascarpone and  
Strawberry Posset with  
shortbread biscuit

Chocolate tartlet  
with Rose jelly and  
Chantilly cream

Warm Champagne  
Poached Pear with a  
stem ginger ice cream

Banoffee Waffles with fresh  
bananas, toffee & chocolate sauces.  
salted caramel ice cream and  
Chantilly cream

Why not stay the night with us ...  
Ask for our special VALENTINE'S ACCOMMODATION PACKAGE