

# CANDLELIT VALENTINES DINNER



Selection of stuffed tomatoes, olives in thyme and lemon,  
baked garlic and basil ciabatta

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Sliced marinated venison and smoked duck  
Served on a nest of red chard, spring onions and almonds, with a horseradish dressing

Medley of melon pearls

With a selection of fresh berries and a cosmopolitan cocktail liquor

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Grilled sirloin steak

Served with a bacon, farmhouse paté and red onion chutney parcel,  
with sautéed potatoes, carrots, garden peas and a bordelaise sauce



Stuffed chicken breast

Filled with apple, leek and feta cheese, served on a bed of rustic potatoes,  
roasted green vegetables and a creamy white wine sauce

Italian style salmon and prawns

Flakes of salmon sautéed with tiger prawns, leeks, red onions, peppers and cherry tomatoes,  
in an italian tomato and herb sauce, with baguette slices

Wild mushroom and asparagus wellington

With leeks and red berries, drizzled with a champagne sauce and served on a medley of roasted vegetables

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Strawberry and raspberry infused syrup sponge  
With a vanilla custard sauce

Homemade rocky road chocolate brownie  
Served with clotted cream

Lemon and elderflower trifle  
With a shortbread biscuit

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Freshly brewed coffee  
With malted chocolates



TABLES AVAILABLE FROM 7.30PM. FOR RESERVATIONS (01754) 762301  
FOR ONLY £38 PER COUPLE