



VALENTINE'S MENU 2016

Garlic Tiger Prawns

Sauté Chicken livers with Pancetta and Brandy Sauce

Crisp Camembert Wedge with a Red Current Sauce (v)

Smoked Salmon & Dill Tian

Cream of Tomato & Basil Soup

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Roasted Duck half with Stuffing with a Port Jus

Hand Carved Roast Sirloin of Beef with Yorkshire Pudding

Roasted Leg of Pork

Roasted Sea Bass with Lemon Caper sauce

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A Selection of Fresh Seasonal Vegetables

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Raspberry & Almond Roulade with Raspberry Coulis

Apple & Passion Fruit Tartlet

Saché Torte Hearts with Bailey's Ice Cream

Selection of Cheese with Homemade Pickles

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Coffee and Rum Truffles served in the Drawing Room

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Price: £36.00 per person including VAT