

VALENTINES

SPECIALS

SERVED 14TH 17TH FEBRUARY

STARTERS

*Asparagus Spears Wrapped with Parma Ham served with a Creamy Lemon & Herb Sauce
Topped with a Soft Poached Egg 6.95*

*Steamed Mussels in a Creamy Tomato & Herb Sauce Topped with Crispy Chorizo
Served with Crusty Breads 7.95*

*Smoked Salmon, Lemon & Dill Pate served with Cornichons,
Salad Garnish and Toasted Breads 5.95*

Seafood Platter for Two: 10.95

*Pan Fried King Prawns in Garlic & Chilli Butter with Spring Onions, Smoked and Oak
Roast Salmon, Lemon & Chive Crème Fraiche and Bread for Dipping*

MAIN COURSE

*Oven Roasted Breast of Chicken Filled with Blue Shropshire Cheese & Bacon topped with
a Garlic & Rosemary Gratin and served with a Creamy White Wine Sauce 15.95*

*Fillet of Smoked Haddock served with Asparagus in a Creamy Cheese & Chive Sauce
topped with a Soft Poached Egg 15.95*

*Pan Fried Fillets of Seabass served with Norwegian Prawns
in a Creamy Tomato & Herb Sauce topped with Crispy Chorizo 16.95*

*Pan Fried Medallions of Pork Fillet served on a Bed of Creamy Whole Grain Mustard
Mash, topped with Crispy Bacon, Crushed Croutons and served with a Cider Sauce 15.95*

Served with fresh seasonal vegetables and Chefs potatoes of the day

DESSERTS 5.50

Chefs Delicate Tart of Orange and Passionfruit with Fresh Cream

Home Made Peach & Raspberry Crumble served with Custard

Espresso & Tia Maria Crème Brule with Short Bread Biscuit