

VALENTINES
SPECIALS

Served 14th to 16th February

STARTERS

*Chefs Homemade Chicken Liver Pate served with Toasted Breads,
Cornichons & Dressed Salad Garnish 5.95*

*Grilled Fillet of Smoked Haddock served on a Bed of Wholegrain
Mustard Mash in a Creamy White Sauce,
topped with a Soft Poached Egg 7.95*

MAIN COURSE

*Oven Baked Tender Loin of Pork Fillet Wrapped in Italian Ham
nestled on a bed of Savoy Cabbage & Bacon and a Creamy Dijon
Mustard Sauce 16.95*

*Pan Fried Fillets of Seabass topped with Juicy King Prawns
cooked in a Lemon & Herb Butter,
served on a bed of Roasted Mediterranean Vegetables
and finished with a Balsamic Glaze 17.95*

Served with fresh seasonal vegetables and Chefs potatoes of the day

DESSERTS 5.50

*Individual White Chocolate & Raspberry Panna Cotta
with Fresh Raspberries*

*Home Made Blueberry Sponge topped with a White Chocolate
Sauce and served with Clotted Cream Ice Cream*