

**Valentines Night 2019**

Starters

* Smoked haddock and lobster broth with a dill and prawn toast
* Grilled garlic portobello mushroom with a walnut and blue cheese crumble
* Sundried tomato, pesto and olive bruschetta with balsamic dressed rocket leaves
* Duck, orange and cranberry pate with toast

Mains

* Chicken supreme stuffed with ricotta, spinach and sundried tomatoes and finished with a roasted red pepper sauce
* Grilled fillet of seabass and seabream served with a crab and prawn croquette and a lemon and dill sauce
* Apricot and pistachio stuffed noisette of lamb with a redcurrant jus (£3.00 supplement)
* Wild mushroom and asparagus risotto served with a green salad and garlic focaccia bread

Desserts

* Blueberry and lemon fool with a lemon biscuit
* Triple chocolate brownie with chocolate ice cream
* Warm cherries jubilee over pistachio ice cream
* Passionfruit sorbet with fresh strawberries laced in champagne

Coffee & Mints

 £24.95

 Per person

**Includes Music by The Vegas Connection**

Booking essential, please enquire at the bar.

Menu being served Thursday 14th February from 7pm.

No other food available during this service time