

TALE OF TWO

VALENTINE'S DAY

STARTERS

Deep Fried Goats Cheese. With a pickled beetroot salad

Inhouse Chicken Liver Pate. With red onion marmalade on salt and pepper crostini

Homemade Scotch Egg. Served with soldiers and pickled veg

Scallops with Black Pudding. With a cauliflower puree and cauliflower florets

MAINS

Pan-fried Seabass. Served with seasonal greens, crushed new potatoes with a lemon and dill cream sauce

8oz Sirloin Steak. Served with seasoned chunky chips, mushrooms & vine tomatoes with either a classic dienne, peppercorn or blue cheese sauce

Stuffed Chicken Breast. Stuffed with mozzarella and wrapped in parma ham, served with sautéed new potatoes and a creamy white wine sauce

Halloumi & Vegetable Skewers. Marinated in basil pesto and served with couscous or chunky chips

DESSERTS

Profiteroles to Share. With fresh strawberries and a toffee and chocolate sauce

Strawberry Cheesecake. With Chantilly cream and Prosecco coulis

Chocolate and Salted Caramel Torte. With Chantilly cream and caramel shards

Cheeseboard. Selection of cheeses served with chutney, crackers, grapes, apple and celery

Followed by tea or coffee and chocolate mints

£65.00 per couple

£20.00 deposit required to book

**Call 01472 600515 to make
your reservations**