



Valentine's Day Menu

5 course meal



Starters

Chicken and leek soup with crispy leeks

Garlic king prawns on herbed crouton

Mushroom croquettes on a cheddar cheese sauce

Intermediate

Tangy lemon sorbet

Main course

Braised beef on fondant potatoes, served with buttered vegetables

Salmon en croute with charred asparagus and citrus cream

Ratatouille tian bound in a rich garlic and tomato sauce

Desserts

Trio of homemade strawberry treats

Selection of local cheeses served with biscuits and chutney

To finish

Coffee and chocolates

