

Valentines Day

MENU

STARTER SELECTION

PARSNIP & APPLE SOUP *V*

Served with Crusty French Bread and Butter

SALMON DUO

Light Salmon Mousse and Asparagus wrapped in Smoked Salmon, presented on a bed of green leaves accompanied with a Citrus Dressing.

SAUTÉED GARLIC MUSHROOMS AND BACON

Finished with a White Wine and Cream Sauce served in a Filo Basket

HONEYDEW MELON *V*

Parisienne of Honeydew Melon, served with Brandy soaked Apricot halves topped simply with Crème Fraiche

SPICED CHICKEN BREAST

Sliced Chicken Breast coated with Curry Spices, presented with a Rocket, Pine nut and Sultana salad served with a Coronation drizzle

MAIN COURSE SELECTION

All Dishes include Seasonal Potatoes and Vegetables

PAN FRIED SEA BASS FILLET

Presented on a bed of fine Green Beans and Toasted Almonds, served with a Lemon Garnish

CHICKEN BREAST

Filled with Pork and Apple sausage meat, finished with a Sweet Cider Sauce

ENCHILADAS *V*

Red Peppers and Butternut Squash Spiced Filling topped with Creamy Cheese Sauce

ROASTED CHUMP OF ELWY VALLEY LAMB

Presented on a bed of Pearl Barley and Vegetable Broth

PAN FRIED RIB-EYE STEAK

Served with a trio of crushed White, Pink and Black peppercorns in a Brandy and Cream Sauce

DESSERT SELECTION

A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

COFFEE & MINTS

