



Valentines Menu

Chefs Amuse Bouche

Vegetable Consomm'e with melba Toast

Starters

Scottish Mussels poached in Wine, Garlic Parsley and Almond Cream Sauce.

Bushvine Sauvignon Blanc 2010 (Recommended To Compliment This Dish) 175ml £4-75

Creamy Rissotto with Sun Blush Tomato, Artichoke and Parmesan Cheese topped with Smoked Salmon and Rocket Pesto.

Hoopenburg Chardonnay 2006 (Recommended To Compliment This Dish) 175ml £4-75

Seared Peppercorn Beef Cappachio with Roasted Baby Beetroot, Watercress and Picalilli Chutney.

Ugarte Crianza Rioja 2007 (Recommended To Compliment This Dish) 175ml £4-95

Poached Pear stuffed with Stilton Pate, bound with Parma Ham on Caramelised Onion Chutney with Balsamic Glaze.

Italian Pinot Grigio 2009 Lombardy (Recommended To Compliment This Dish) 175ml £4-75

Lemon Sorbet with Lemoncello Liqueur.

Mains

Fillet Of Sea Bass stuffed with Citrus infused Crab meat on Creamed potato and Champagne sauce.

Petit Chablis Burgundy France 2007 (Recommended To Compliment This Dish) 175ml £5-50

Chicken Supreme filled with Gorgonzola and baby spinach leaves, wrapped in puff pastry with Cherry Tomato sauce and Roasted new potatoes.

Cotes De St Mont Blanc, Gascony South West France (Med White)

(Recommended To Compliment This Dish) 175ml £4-25

Fillet Steak with Beer and Mustard sauce, Horse radish Mousse and Hand cut Chips.

Hoopenburg Shiraz 2005 South Africa (Recommended To Compliment This Dish) 175ml £4-75

Lamb Rump, Roasted with a Walnut Crust on Boulangere Potato on a Wild Mushroom and Tarragon Infused Jus. (v)

Ugarte Crianza Rioja 2007 (Recommended to complement this dish) 175ml £4.95

Desserts

Raspberry Marbled Cheesecake, On A Biscuit Base With Raspberry Coulis.

Muscat Beaumes De Venise Durban

(Recommended To Compliment This Dish) 125ml £5-95

Selection of Cheeses with Biscuits Celery and Grapes and Apple Chutney

Taylors 10 year old Tawny Port (Recommended To Compliment This Dish) 50ml £5-50

Dark Chocolate Brownie with Hot Black Cherries Pistachio ice Cream and Chocolate sauce

(Cherry Brandy Recommended To Compliment This Dish) 50ml £4-00

Served Tuesday 14th February
£49-50