



VALENTINES DAY

£42.00

STARTERS

Home made French Onion Soup,
Grilled Gruyere cheese crouton

Tian of Poached Salmon and prawn,
topped with Cognac infused Marie rose sauce

Grilled Wye Valley Asparagus wrapped in serrano ham,
roasted cherry tomatoes dressing Parmesan shavings.

Pan Fried Salmon & Scallop Sausage
white wine, cream and Tarragon sauce

Crispy Deep fried truffled Goat's cheese,
beetroot puree, balsamic glaze

Marinated fillet steak pinchos, chorizo Aioli

MAIN COURSE

Char grilled 10oz Aberdeen Angus Sirloin Steak, Diane Sauce

Slow braised Welsh Lamb,
Chive creamed potatoes, Shallots Red wine & Redcurrant jus

Baked Chicken Supreme
Stuffed with chicken and chorizo Mousse, Creamy tomato Sauce

Duo of Duck, Confit Leg with Pan fried Breast,
Orange and Green peppercorn sauce

Grilled Sea bass fillets,
Roasted cherry Tomato, basil and prawn dressing

Baked Hake, Tender steam Broccoli, Glazed with Thai Butter

Roasted Mediterranean vegetable Risotto, Herb Olive Oil

All our main courses are served with Hand cut chips or buttered new potatoes.

SIDES

Tenderstem Broccoli £4.60

Panache of Vegetables £4.50

Asparagus Hollandaise £8.95

French Bread £3.25

Garlic Bread £4.00