

Valentine's Dinner Menu
Tuesday 14th February 2017

Three Course Dinner
£25.00

**For the price above each
guest receives a glass of
Prosecco to start plus**

**A choice of a Starter,
Main Course and Pudding**

**Coffee or tea are not
included**

**To Start you can choose one of our
Sharing Platters between two...**

Fish Platter

Tempura King Prawns, Paprika Dusted Squid Rings,
Breaded Whitebait and Breaded Scampi with sweet
chilli dip, tartar sauce, lemon mayo and bread & butter

Oven Baked Camembert

A whole Camembert baked in the oven until oozy!
Then served with toasted bloomer, gherkins & olives,
with sticky fig relish and chilli jam for dipping.

French Onion Soup

Served with parmesan crostinis

Thai Fishcakes

Homemade mini fishcakes served over dressed
salad leaves with roasted peppers, carrot and
spring onion and a sweet chilli dip

Duck Leg Confit

Slowly cooked duck leg served crispy over a salad of
celery, mixed leaves and orange segments topped
with cashew nuts and a balsamic onion dressing

Wild Mushroom Brioche

A selection of wild mushrooms lightly fried with
tarragon and served on toasted brioche, with a mustard
cream sauce and topped with rocket & fresh parmesan

Oven Cooked Lamb Shank

Slowly braised in red wine with rosemary and thyme,
then served on spring onion mash with braised
red cabbage and a minted red wine jus

Grilled Seabass Fillets

Prime fillets of Seabass grilled and served on a
Saffron risotto with wilted pak-choi and a
prawn, white wine & caper cream sauce

Stuffed Cotswold Chicken Breast

Local chicken breast filled with spinach and ricotta,
roasted and sliced over root vegetable mash
with a mushroom and bacon sauce

Mixed Vegetable Tagine

Butternut squash, aubergine, courgette and peppers
slowly cooked with coriander and served with
Moroccan couscous and toasted pitta

Sticky Toffee Pudding

Topped with Toffee Sauce and served with your choice
of vanilla ice cream, custard or pouring cream

Chocolate Lovers Trifle

An individual homemade trifle with dark chocolate
sauce, rum soaked sponge and black cherries
topped with vanilla cream

Raspberry and White Chocolate Cheesecake

A classic blend of flavours in a homemade cheesecake
served vanilla ice cream or pouring cream

Homemade Meringue Nest

A meringue ring filled with forest fruits and berries
topped with Chantilly cream
