

Valentine's Dinner Menu
Wednesday 14th February 2018

Three Course Dinner
£25.00

For the price above each
guest receives a 20cl bottle of
Sparkling Pinot Rosé

Followed by a choice of
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 Battered King Prawns, deep fried breaded Whitebait and Scampi, Smoked Mackerel & horseradish pâté served with tartar sauce, lemon mayo, sweet chilli dip and granary toast

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy!
Served with olives, garlic & sun dried tomatoes, gherkins, farmhouse toast and onion marmalade & chilli jam for dipping.

Spicy Butternut, Coconut and Coriander Soup

Served with a slice of farmhouse bread

Tempura Battered King Prawns

King prawns deep fried in a light batter and served with roasted peppers, spring onions and mixed leaf with a caper dressing and a sweet chilli dipping sauce

Smoked Duck Breast

Sliced and served with crispy bacon over salad leaves with fresh figs, parmesan shavings and balsamic onion dressing

Breaded Goats Cheese

Home breaded goats cheese deep fried and served with wild mushrooms and cherry tomatoes over mixed leaves with a beetroot and chive dressing

Barnsley Lamb Chop

Grilled 'double chop' served on root vegetable mash with braised red cabbage and a redcurrant, port & thyme jus

Grilled Salmon Supreme

Served on a Sun-dried tomato risotto with wilted spinach, finished with a prawn, white wine & caper cream sauce and topped with crispy leeks

Stuffed Pork Tenderloin

Prime local pork filled with dates and rosemary, oven roasted, sliced and served with dauphinoise potatoes, pak choi and a red wine & shallot jus

Mediterranean Vegetable Gratin

Mixed peppers, courgettes and aubergine in tomato and herb sauce topped with feta cheese and breadcrumbs. Baked and served with Cajun roasted new potatoes and a mixed salad

Sticky Toffee Pudding

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

Dark and White Chocolate Mousse

An individual mousse served with fresh raspberries and chocolate sauce

St. Clements Cheesecake

A classic blend of oranges and lemons in a homemade cheesecake served with strawberry coulis and pouring cream

Banoffee Pie

A biscuit base topped with rich toffee sauce, whipped Chantilly cream and fresh bananas
