VALENTINE'S EVENING MEAL

Wednesday 14th February

Sittings between $6.00 \, \text{pm} - 8.30 \, \text{pm}$

Two courses

£25.95 per person

Three courses

£32.95 per person

Please phone 01953 454707 ext 4 to reserve your table with a deposit of £5 per person.

The restaurant will close at 9.30pm.



STARTERS

Prawn & Crab Cocktail with a crusty wedge of bread ALLERGENS: FISH, SEAFOOD, EGG, SOYA, GLUTEN, SULPHUR, MILK



Chicken, Ham & Mustard Terrine with beetroot and pickled onions ALLERGENS: MILK, SOYA, GLUTEN, SULPHUR

Grilled Goats Cheese on a potato cake and topped with onion chutney ALLERGENS: MILK, SOYA, GLUTEN, SULPHUR

MAIN COURSE

Pave Rump Steak with peppercorn sauce

Grilled Sea Bass with a lemon and butter sauce ALLERGENS: FISH. MILK, SULPHUR

Wild Mushroom & Beetroot Wellington with a spiced chutney ALLERGENS: GLUTEN, MILK, SOYA, SULPHUR, EGG

All above served with Potato Gratin and a Vegetable Medley ALLERGEN: MILK

DESSERTS

Dark Chocolate Brownie with salted caramel ice cream ALLERGENS: GLUTEN, MILK, SOYA, EGG

Caramelised Apple Tarte Tatin with vanilla ice cream ALLERGENS: SULPHUR, MILK, GLUTEN, SOYA

Crème Brûlée with homemade shortbread ALLERGENS: MILK, GLUTEN, EGG



Restaurant Restaurant

For any allergy information please ask a member of staff.