Valentines Day

2023

Saturday 11th February or Tuesday 14th February
Dinner 7.00pm-9.00pm

To Start

Canapés & a glass of prosecco on arrival

Sharing Platters-
Camembert Fondue
Served with freshly baked bread and homemade chutney.
Meat Feast
BBQ ribs, chicken wings, spiced meatballs and sheesh kebabs.

❖ **Homemade Soup of the Day** {V*, VE*, L*, G*}
served with a warm bread roll + butter
❖ **Smooth Pate** {V*,G*}
served on a bed of leaves with crisp Melba toast
❖ **Lightly Spiced Prawns** {V,* G*,L*}
Served with garlic bread in a basil tomato sauce
❖ **Melody of Mushrooms** {V*, VE*, L*, G*}
Sautéed with thyme and garlic and finished with cream

To Follow

❖ **Salisbury Rib Eye Steak** (G,L)
With mushroom on a oregano beef stock sauce
❖ **Spanish Chicken** {G, L}
With sundried tomatoes in a cream sauce
❖ **Baked Salmon with dill** {G, L, V*]
Finished with dill, lemon juice, mayo garlic sauce
❖ **Lamb Chimichurri** {G, L}
Topped with mint coriander, parsley, lemon juice and garlic
❖ **Sausage Casserole** [V*, G*, L*, VE*]
With carrots, sweet potatoes, onions, mushrooms in a rich tomato sauce
❖ **Gammon hock** [V*, G*, L*]
Served with a maple syrup and pineapple
❖ **Roast Cod** [V*, G*, L*}
With tomatoes, orange zest and thyme
All served with a selection of fresh vegetables

On booking an event the named booker has responsibility for any late cancellations or any outstanding value on the account

{G}*{L}*{VE}*{V} these can be adapted for Special dietary requirements please inform on ordering

To Finish

*£34.99 per person
Each couple to receive a gift*

Sharing Platters-
Trio of Chocolate
Chocolate mousse, fudge cake, chocolate dipped strawberry.
Chocolate Fondue
Dark, Milk, or White Chocolate fondue with fruit.

❖ **Chocolate Tart** (G,V)
With cream and strawberries
❖ **Sticky Toffee Pudding**
finished with ice cream and toffee sauce
❖ **Crème Brulé with blackberries** {V, G*}
served with a shot of blackberry gin
❖ **Homemade light fluffy Pancakes** {V*}{G*}{VE*} **on request**
Drizzled homemade blueberry or gin soaked damson sauce and finished with vanilla ice cream
• **Cheese Board** {V}{G*}{L*}
Selection of 5 cheese, pickle, grapes, and biscuits