



# *Valentine's Dinner*

*2 Course £39 3 Courses £45*

Tomato & Red Pepper Soup

King Prawn & Avocado Cocktail, Mango Salsa

served with Marie Rose Sauce

Ham Hock Terrine, Pickled Vegetable, Baby Leaves

& Mustard Mayonnaise

Sweet Corn Friiters, Chilli Jam & Rocket

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Blade of Beef, Truffle Mash, Spring Greens

served with Braising Juices.

Lamp Rump, Dauphinoise Potatoes, Minted Peas & Rosemary Jus

Lemon & Garlic Chicken, Spinach, Ricotta Tortellini

with Tomato & Basil Sauce

Salmon Supreme, Crushed Potatoes, Broccoli

served with Parsley Sauce

Roasted Butternut Squash Risotto with Feta Cheese,

Crispy Greens finished with Basil Oil

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Sticky Toffee Pudding, Caramel Sauce, Rum & Raisin Ice Cream

Chocolate Tart, Cherry Ripple Ice Cream

Caramel Brownie with Vegan Ice Cream

Farmhouse Cheeseboard, Biscuits & Chutney