

VALENTINES MENU

WEDNESDAY 14TH FEB 2018

To Start

SHARING BOARD

Brixworth pate & homemade red onion chutney, Fresh bread, Smoked salmon,
Feta, Olives, Roasted Vegetables & Crispy Fried Whitebait

THREE COURSE
VALENTINES SET MENU

£34.95

PER PERSON

To Follow

REFRESHING SORBET

Main Course

(Choose From)

CHICKEN BREAST STUFFED WITH GORGONZOLA

Served upon a bed of Saffron & Wild mushroom risotto

MONKFISH WRAPPED IN PANCETTA

Served with sautéed potatoes, green beans & vine roasted tomatoes. Finished with caper, lemon & garlic butter

PEA, GOATS CHEESE & BEETROOT RISOTTO

With parmesan shavings & truffle oil

VEAL INVOLTINI

Served on a bed of Italian tomato & basil linguini

FILLET STEAK ROSSINI*

Cooked to your liking, served with fondant potatoes and green beans, finished with a marsala sauce

PAN ROASTED DUCK BREAST

Served with dauphinoise potatoes, asparagus & poached plums

To Finish

DUO OF DESSERTS TO SHARE

Warm chocolate fudge cake with vanilla bean ice-cream and homemade strawberry & Baileys tiramisu

*£5 Supplement Required

