

Valentines Dinner 2019

Prosecco / Canape reception

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King Prawn, Avocado & Mango
pea shoot & ruby chard salad

Chicken & Black Pudding Terrine
toasted hazelnuts & piccalilli dressing

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Beef Wellington
chateau potatoes, baby vegetables, port jus

Dover Sole
buttered leeks, shrimps, new potatoes

Baked Butternut Squash
couscous, toasted walnuts, ricotta & spinach

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Strawberry Mousse, Chocolate Dipped
Strawberries, Brandy Snaps

Cheese Selection

Teas / Coffee / Chocolate Mints

£35