

St Valentine's Day Menu



Choice of Starter



Melon Crown

*(fresh melon crown with fresh fruit
and tangy refreshing sorbet)*

Bacon & Mushroom Pancake

*(bacon and mushrooms in a cream sauce
in a soft pancake)*

Chicken Liver Pâté

*(chef's speciality served with a Cumberland sauce
and accompanied by hot toast)*

Tempura Prawns

*(succulent king prawns lightly battered
served with garlic and chilli dips)*

Pan-fried Mushrooms on Garlic Ciabatta

*(mushrooms in a cream cheese sauce sat on a
toasted ciabatta)*

Somerset Greenlip Mussels

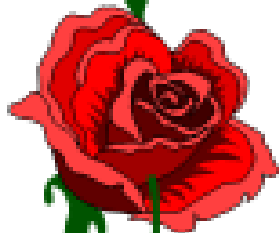
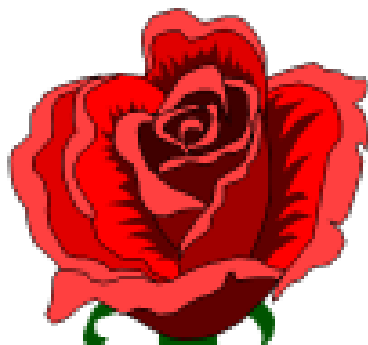
*(fresh mussels coated in cider
and accompanied by hot crusty bread)*



Tomato and fresh Basil Soup

(served with heart shaped croutons, roll and butter)





Choice of Main Course



Oven Baked Sea bass

*(topped with a lemon & herb crust
and served with a prawn, butter sauce)*

Mature Sirloin Steak

*(succulent steak folded in crushed peppercorns
and drizzled with a pink pepper cream sauce)*

Orange Glazed Valentine of Pork

*(slowly pan fried &
glazed with orange and Cointreau)*

Lamb Steak with Red Currant and Mint

(slowly braised with redcurrant, mint and port sauce)

Garlic Lemon Chicken

*(tender fillet of chicken slowly cooked
with garlic and lemon butter)*

Duo of Duckling with Roast Beetroot

*(confit of duck leg and pan-fried breast served with a
rich red wine jus and roast beetroot)*

Goat cheese and Red Onion Filo Parcel

(with tomato, lancashire cheese and spinach)



All main courses accompanied by seasonal vegetables, potatoes and chips.

*Any of the above dishes may be served plate with a salad garnish
or an alternative sauce from the menu.*



Choice of Dessert



Coffee with Chocolate Dipped Strawberries



