

# Valentine's Menu

## **Tomato and Basil Soup (V)**

A light tomato soup blended with basil and garnished with crunchy cheesy croutons.  
Served with a bread roll and butter.

## **Prawn Cocktail**

Prawns on a bed of iceberg lettuce with Marie Rose sauce. Served with brown bread and butter.

## **Or why not share a starter for two?**

### **Something to Share**

Chicken wings, potato wedges, onion rings, breaded mushrooms and garlic bread served with BBQ sauce and garlic mayonnaise dips.



## **Rump Steak with Wild Mushroom Sauce**

An 8oz rump steak, grilled to your liking, with half a grilled tomato, a flat mushroom and a wild mushroom, crème fraîche and sherry sauce. Served with chips and peas.

## **Butternut Squash, Walnut and Cheese Tart (V)**

Butternut squash, walnuts, spinach and red peppers encased in a vintage Cheddar cheese pastry. Served with new potatoes and vegetables.

## **Traditional Lasagne**

Layers of pasta and beef Bolognaise, topped with a béchamel sauce and grated cheese. Served with a side salad and garlic bread.

## **Salmon Lime Hollandaise**

A succulent salmon fillet with a classic buttery sauce flavoured with lime. Served with new potatoes and vegetables.

## **Bourbon and Apple BBQ Chicken**

A chicken breast covered in a sweet and sticky Bourbon and apple BBQ sauce. Served with chips and a side salad.



## **Rhubarb Crumble**

A classic sweet and sharp rhubarb compote topped with a golden, sweet crumble. Served with custard.

## **Chocolate and Cherry Bombe**

A rich chocolate crumb base with Belgian chocolate mousse and a soft centre of cherries in brandy.

## **White Chocolate and Raspberry Cheesecake**

Smooth white chocolate cheesecake marbled with tangy raspberry sauce, set on a crisp digestive biscuit base and finished with light dairy cream and white chocolate shavings.

**2 Courses £6.99    3 Courses £8.99**