

VALENTINES WEEKEND MENU

*WARM BREADS AND OLIVES*

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*LEEK AND POTATO SOUP*

*OR*

*FRESH ASPARAGUS HOLLANDAISE*

*OR*

*KING PRAWNS FLAMBED IN PERNOD*

*OR*

*HOMEMADE CHICKEN LIVER PARFAIT*

*WITH PISTACHIO NUTS AND PORT SOAKED RAISINS*

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*FILLET OF SEABASS ON KALE AND ARTICHOKES*

*WITH A HERBED BEURRE BLANC*

*OR*

*PAN FRIED SIRLOIN STEAK WITH A PORT*

*AND STILTON GLAZE*

*(FILLET STEAK £5.00 SUPPLEMENT)*

*OR*

*HOMEMADE RAVIOLI FILLED WITH DOLCELATE*

*AND SPINACH, COOKED IN SAGE AND TOMATO BUTTER*

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*CHEF'S AMUSE BOUCHE*

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*PASSION FRUIT CHESECAKE*

*STRAWBERRY SHORTCAKE*

*CHOCOLATE AND AMMERETTO MOUSSE*

*RASPBERRY MERINGUE*

*AND CREME CARAMEL*

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*COFFEE AND PETIT FOURS*

*£25.00 PER PERSON*