



Valentine's Day Menu

3 Courses and a Glass of Prosecco - £21.95

Entrées

'Soupe Du Jour'; homemade soup of the day (V)

Beetroot and gin cured salmon, with horseradish butter and a toasted croûte

Shredded confit chicken salad with bacon shards and avocado, citrus & herb mayonnaise

Crispy fried breaded brie, served with seasonal leaves and a strawberry compote (V)

Roasted red pepper and chick pea hummus, served with crudités and fresh leaves (VE)

Plats De Résistance

All main courses served with a skillet of fresh vegetables & gratin dauphinois (pasta excluded)

'Poulet Suprême'; Oven baked chicken supreme served with a Bleu D'Auvergne cheese, white wine and cream sauce

Roasted squash risotto topped with toasted pistachios (VE)

'Entrecôte'; Chargrilled sirloin steak served with a classic pink & green peppercorn and brandy cream sauce

Slow braised lamb shank served on celeriac mash, with honey roast chantenay carrots and red wine jus

Penne pasta tossed with torn chicken in a creamy wild mushroom, white wine and tarragon sauce, finished with parmesan and a toasted croûte (Available as V)

Pan fried fillet of sea bass with a pea and basil purée, fresh rocket leaves and bacon shards

Desserts/Fromage

See Blackboards