

ST. VALENTINES NIGHT DINNER
14TH FEBRUARY 2010

Sparkling Wine & Canapés on Arrival

*Home-made Fresh Asparagus Soup
With Clotted Cream & Croutons*



Poached Salmon & Spinach Filo Tart



*Rack of New Season Lamb, Roasted with
Fresh Garlic & Sage served with a Redcurrant Jus*

or

*Pan-fried Breast of Duck on a Potato Rosti
with Blackcurrant Jus*

or

*Pan-fried Fillets of Sea Bass cooked with Spanish Chorizo served
on a bed of Julienne Vegetables*

Served with a selection of fresh vegetables and potatoes



Lemon & Amaretto Tart



Coffee & Petite Fours

£34.95 per head

**PLEASE NOTE WE HAVE LIMITED SPACE AVAILABLE ON SUNDAY,
14TH AND WILL BE TAKING BOOKINGS FROM 5.00 P.M.**