**Valentines Night Menu**

Homemade broccoli and stilton soup

Homemade duck and Cointreau pate

Served with fruit chutney and crusty toasted bread

Tiger prawn bruschetta

Pan fried tiger prawns in a chilli, lime and corriander butter

served on ciabatta

Sticky pork belly bites

Slow roasted pork belly bites coated in a sweet chilli, honey and soy sauce marinade

Served with spring onion and fresh red chilli

Goat’s cheese, black olive and sun-dried tomato bon-bon

Goats cheese infused with black olives and sun-dried tomatoes

Coated in a crisp panko shell served with a beetroot puree

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Chicken breast stuffed with feta cheese, green pesto and spinach wrapped in bacon

served on a balsamic reduction

Lamb shank marinated in garlic and rosemary

Served with a redcurrant jus

Salmon fillet marinated with fresh lemon and thyme

served with a crème fraiche, walnut and horseradish sauce

Braised beef cheek

Beef cheek slowly braised in a mushroom and ale gravy

Wild mushroom, leek, spinach and blue cheese wellington

Drizzled with a balsamic reduction

Vegetable moussaka

Homemade mushroom, garlic, lentil, chickpea and tomato ragu

Layered between white sauce and slices of aubergines topped with feta cheese and parmesan shavings

8oz sirloin steak(£3 supplement)

served with tomato, mushrooms, onion rings and a peppercorn sauce

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Alabama chocolate fudge cake

Homemade mango cheesecake

Homemade white chocolate and raspberry

bread and butter pudding

Homemade key lime and ginger pot

Raspberry panacotta served with fresh cream

Garnished with fruits of the forest

£24.95 3 courses