



## Valentine's Day Menu

Duo of Soup – Butternut Squash coupled with Tomato served with Rustic Bread

Ham Hock terrine set on Dressed Leaves and Peppers and Finished with Tomato Coulis

Smoked Salmon on a bed of Buttered Asparagus served with Poached Egg and Béarnaise Sauce

Feta Cheese Ravioli with Capers and Olives finished with a White Wine Sauce

Anti Pasti served with Olive Oil, Rustic Bread and Salad Garnish

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Fillet of Red Snapper on a bed of Red Lentils finished with Herby Tomato Concasse Cream Sauce

Vegetable Mousaka set on Dressed Leaves served with Herb Garlic Bread

Fillet of Beef Medallions set on Dauphinoise Potatoes finished with a Wild Mushroom Sauce

Chicken Supreme set on Polenta Cake finished with a Strawberry Cream Sauce

Fillet of Pork Brochette with Mixed Peppers served with Cajun Wedges and Herb Cream Sauce

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Rich Berry Cheesecake served with Fruit Coulis

Warm Chocolate Brownie served with Cherry Compote and Vanilla Ice cream

Praline Panna Cotta served with Pistachio Ice Cream and Amoretti Biscuits

Cheese board served with Grapes, Celery, Home Made Apple Chutney and Biscuits

**£25.00 per person**

