

# *Valentine's Day Set Menu £21*

## *Starters*

*Rich Tomato and Basil Soup Served with Chive Crème Fraiche and Warm Ciabatta  
OR Fresh Homemade Broccoli and Stilton Soup.*

*Grilled Corn Fed Chicken and Pancetta, Served on a Salad, Tossed with Honey and  
Wholegrain Mustard Marinade.*

*Sautéed Greenlip Mussels in a Creamy Garlic, Shallot and White Wine Sauce. Served  
with Toasted Ciabatta.*

*Pigeon Breast with Pancetta, Accompanied by Honey and Lemon Leaves.*

## *Mains*

*Chef's Beef Wellington, Served with a Rich Red Wine Jus.  
(Best Fillet of Aberdeen Angus, Homemade Pate and Wild Mushrooms in Puff  
Pastry), Served with Sauté Potatoes or Chunky Chips and Fresh Vegetables.*

*Poached Roulade of Line Caught Lemon Sole, Smoked Salmon and Chervil, Served  
with Orange and Parsley Sauce, New Potatoes and Fresh Vegetables,*

*Stuffed Peppers with a Mixed Medley of Curry and Ginger Vegetables, Topped with  
Brie and Served with a Salad Garnish and New Potatoes.*

*Trio of Grilled Fish Steaks; Boneless Salmon, Tuna and Red Snapper, Locally  
Seasoned with Garlic and Fresh Herbs. Served with Spaghetti Vegetables and  
Individual Dauphinoise Potatoes.*

*Honey and Rosemary Glazed Duck Breast, Served on Sweet Potato, with French  
Beans, Baton Carrots and a Red Wine Jus.*

## *Deserts*

*Chef's Valentine's Strawberry and Vanilla Cheesecake, Served with Chantilly Cream.*

*White Chocolate Mousse with Winterberries and Strawberry Compote.*

## *To Finish*

*Chef's Homemade Truffles and Freshly Ground Coffee.*