

Valentine Menu



Smoked Salmon (£1.00 *supp*) with salad garnish *Iced Melon* Fanned slices of melon (v)
Garlic Mushrooms Buttons sautéed in Garlic Butter(v) *Asparagus Soup* Traditional (v)
Egg Mayonnaise on salad leaves (v) *Deep Fried White Bait*
Prawn Cocktail with Marie Rose Sauce *Caprese Salad* Mozzarella & Tomato (v)
Avocado Monte Carlo



Champagne Sorbet



Scampi Mornay cooked in Cheese Sauce and finished with Cream
Grilled Mediterranean Prawns cooked in Garlic Butter
Chicken Princesse with white wine sauce & Brandy, garnished with Asparagus
Braised Norfolk Pheasant in Burgundy Sauce
Chicken Chasseur breast served in Tomato, Onion and Mushroom Sauce
Entrecote Pizzaiola Sirloin Steak in a sauce of tomato, shallots, garlic & Oregano
Crepe Fiorentina (v) rolled crepes with Spinach & Cheese Sauce
Beef Stroganoff strips of fillet sautéed with mushrooms, onions, flamed with brandy and finished with cream (£2.00 *supplement*)
Tornados Chasseur Fillet Steak in Tomato, Onion and Mushroom Sauce (£3.00 *Supplement*)
Grilled Sirloin Steak 12oz steak cooked to your taste
Tagliatelle con Funghi (v) pasta served in a sauce of Tomatoes and Mushrooms

Selection of Seasonal Vegetables



Chocolate Nut Sundae vanilla ice with homemade choc sauce and nuts
Gateau Maison layers of sponge laced with Liqueur filled with Crème Patisserie and finished with Whipped fresh Double Cream
Fresh Fruit Salad Seasonal fruits *Various Ice Cream*
Profiteroles filled with Crème patisserie and covered with warm choc sauce
Meringue Basket filled with Fresh Fruit and finished with cream



Coffee and Mints