

# *Valentine's 5 course Dinner Menu 2024*

*£37.50/Head. 7pm*

## *Starters*

*Fresh Prawn Cocktail with Pineapple*

*Smoked Salmon, With Cucumber, Horseradish and Lime Cream Cheese*

*Chilled Melon With Parma Ham*

*Homemade Chicken Liver Pate*

*Creamy Garlic Mushrooms with Garlic Bread, Rocket and Balsamic*

*Creamed Leek and Cornish Brie Tartlet*

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## *Soup Course*

*Cream of Tomato with Fine Italian Herbs*

## *Refresher Course*

*Blackcurrant and Champagne Sorbet with Cassis*

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## *Main Courses*

*Chicken with Wild Mushroom, Pancetta and Red Wine,*

*Rosemary and Garlic Roasts And Fresh Vegetables*

*Boeuf Bourguignon with Rice and Fresh Vegetables*

*Fresh Fillet of Salmon with a Sauce of Prawns and White Wine on a*

*Bed of Light Anchovy Mash with Fresh Vegetables*

*Roasted Vegetable and Goat Cheese Tart with Baby Rosemary and Garlic*

*Roasts and Fresh Vegetables*

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## *Dessert*

*Raspberry, Pineapple and Coconut Sponge with Pink Custard*

*Salted Caramel Sticky Toffee Pudding*

*Homemade Black Forrest Gateau*

*Triple Chocolate Cheesecake*

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