



VALENTINE'S MENU

£27.95 PER PERSON

STARTERS

Chefs homemade smoked chicken and leek terrine wrapped in a serrano ham, garnished with basil and tomato dressing

Salmon and Prawn Cocktail Marie Rose sauce

Homemade Red Pepper and Tomato Soup with Pesto and roasted garlic Croutons

Homemade Thai Fish Cakes with a Coconut and Bell Pepper sauce

Freshly steamed local mussels 'Espanyol' with a tomato and white wine salsa

Grilled jumbo asparagus topped with fresh parmesan shavings

MAIN COURSE

Chargrilled 10oz Aberdeen Angus Sirloin Steak

Slow cooked shoulder of Welsh lamb, on a chive mash garnished with shallots, bacon and a red wine jus

Grilled Scottish Salmon served on a bed of vegetables with a tarragon butter sauce

Grilled Fillets of Chicken with Barbados Sauce

North Sea Hake 'a la plancha' served with Roasted Garlic and Olive Oil

Roasted Pepper stuffed with cous cous and goats cheese, finished with a rocket salad and drizzled with fresh pesto

ALL MAIN COURSES SERVED WITH HAND CUT CHIPS JACKET OR NEW POTATOES