



VALENTINE'S NIGHT

Glass of Champagne on Arrival



Yorkshire Blue Cheese Pate
with pear chutney & crispy parma ham

Skewered Tails of King Prawns marinated in garlic,
served on beansprout salad and chilli sauce



Orange & Cointreau Sorbet



Pork Fillet filled with black pudding & apple,
served on a smoked bacon & fresh sage sauce

Breast Chicken with a Thai cream sauce & rice timbale

Supreme of Salmon oven baked with tomato & parmesan cheese crust served
on a saffron cream sauce

Sirloin Steak served with onion rings, tomato & mushrooms
(£5 supplement)



Trio of Chocolate Desserts;
Milk Chocolate Mousse, Chocolate & Black Cherry Gateau,
White Chocolate Cheesecake



Freshly Ground Cafetiere of Coffee with home-made biscuit



£32.50