

VALENTINE MENU

TUESDAY 14TH FEBRUARY

STARTERS

HOME MADE CREAM OF MUSHROOM SOUP

CRAYFISH COCKTAIL

CHICKEN LIVER PATE

MAIN COURSE

PORK VALENTINE

(TENDER STRIPS OF PORK SIMMERED IN A CREAM, MUSHROOM AND WHITE WINE SAUCE)

STEAK ROSSINI

(LOCALLY PRODUCED 6OZ RUMP STEAK TOPPED WITH PATE, CROUTON
& SERVED WITH A RED WINE SAUCE)

FRESH SALMON

(ACCOMPANIED WITH A HOME MADE PRAWN AND DILL SAUCE)

HOME MADE DESSERTS

APPLE & CINNAMON CRUMBLE, STRAWBERRY CHEESECAKE,
OR CHOCOLATE FUDGE CAKE

3 COURSES FOR £15-95.

2 SITTINGS: 6-00PM AND 8-30PM

BOOK EARLY TO AVOID DISAPPOINTMENT

01656 870268

