



# Valentine's menu

## To start

*Pan fried asparagus spears served with prosciutto ham, poached egg and sourdough bread.*

*Roasted oysters topped with streaky bacon and Worcester sauce. (Oyster kilpatrick)*

*Homemade Chicken and wild mushroom arancini served with arrabiata sauce.*

## Main course

*Honey roasted cod loin served with garlic crushed new potatoes, creamed leeks and spinach and a champagne and mirin sauce.*

*Pan fried chicken breast (wing tip in and skin on) served with baby leeks, dauphinoise potatoes and a white wine, garlic and asparagus sauce.*

*Pan fried fillet of beef served with buttered pomme purée, fine green beans and a au poivre sauce.*

*Leek, potato and Stilton hot pot topped with sliced crispy new potatoes and served with a medley of green vegetables.*

## Dessert

*Assiette of desserts (For Two) assortment of miniature puddings the share.*

*Cheese selection (For Two) Yorkshire cranberry Wensleydale, ma cremiere Brie, Red Leicester and blue Stilton served with fresh celery sticks, grapes, prosciutto ham, fig and apple relish and water biscuits.*

*Coffee and petite fours*

*£36.00 per head*

