



**VALENTINES DINER MENU**

**DUO OF SOUPS**

TOMATO AND ASPARAGUS SOUPS WITH CHIVES AND CRÈME FRAICHE

**SMOKED DUCK AND ORANGE SALAD**

ON HERB SALAD AND RASPBERRY DRESSING

**SEARED SCALLOPS**

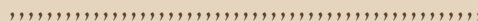
WITH HERB LINGUINE AND TOPPED WITH CRISP PANCETTA

**TRIO OF MELON**

WITH BERRIES AND CHAMPAGNE SORBET

**TIAN OF BEEF TOMATO**

BUFFALO MOZZARELLA AND GREEN PESTO DRESSING WITH BASIL LEAF



**BEEF WELLINGTON**

FILLET OF BEEF ENCASED IN PUFF PASTRY WITH ONIONS MUSHROOMS AND PATE WITH RICH

PORT JUS AND FONDANT POTATO

**ROAST LOIN OF LAMB**

FILLED WITH APRICOT AND ALMOND SEASONING WITH

DAUPHINE POTATOES AND MADERIA JUS

**GATEAU OF SOLE AND SALMON**

ON SPAGHETTI OF VEGETABLES WITH GREEN HERB DRESSING

**BREAST OF DUCK**

SERVED PINK ON SPICED APPLE COMPOTE WITH BLACKCURRANT AND

ELDERFLOWER SAUCE AND POTATO GALLETTE

**ROAST VEGETABLE AND FETA STRUDEL**

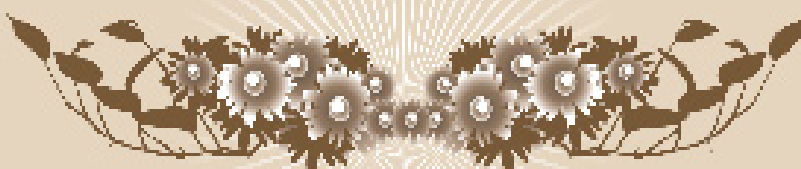
WITH BASIL AND PINE NUT DRESSING



**ASSIETTE OF DESSERTS**

**CHEESE PLATTER**

WITH CELERY APPLE GRAPES AND CHUTNEY



2 Course £19.95

3 Course £24.95