



**VALENTINE'S DINNER**  
**TUESDAY 14<sup>TH</sup> FEBRUARY 2012**

**STARTERS**

*Parma Ham & Pineapple Salad with a Sweet Balsamic Dressing,  
Toasted Pine Nuts, Parmesan & Herb Croutons*



*Smoked Salmon & Prawn Terrine with a petit herb salad,  
Caviar Dill Dressing*



*Artichoke Soup with Parmesan Croutons & Truffle Oil*

**MAINS**

*Pan Fried Chicken Supreme  
served on a Parmesan Mash with Roasted Carrots & Parsnips  
& a Wholegrain Mustard & Honey Cream Sauce*



*Glazed Belly of Pork in a Cider Jus, Braised Cabbage & a Nutmeg Mash*



*Oven Baked Mahi-Mahi in a ginger and lime glaze, sautéed  
pink fir potatoes with roasted salsify and wilted pak choi*



*Chargrilled Asparagus & Halumi served on a Potato Rosti  
with a Wild Rocket Salad, Green Pesto, Tomato & Basil Sauce*

**DESSERTS**

*Chocolate & Strawberry Fudge Cake  
with Chantilly Cream & a Black Cherry Sauce*



*Lemon Tart with Raspberry Coulis & Mango Mousse*



*A Selection of Cheese & Biscuits with Celery & Frozen Grapes  
Coffee & Mints*

2 Courses at £16.50

3 Courses at £21.50