



VALENTINES DINNER
TUESDAY 14TH FEBRUARY 2012

STARTERS

Pate En Croute Rouge

Chicken Liver Pate in a Pastry Case topped with Red Currant Jelly with Dressed Leaves and Toast

Parsnip and Red Chilli Soup

With Crusty Roll, Croutons and Chopped Parsley

Sticky BBQ Chicken Wings

With Salad Garnish

MAIN COURSE

Carvery

Roast Beef with Mustard Glaze

Roast Turkey

Roast Gammon

Vegetarian Option Available

All Served with Roast or Garlic Potatoes, Seasonal Vegetables and Gravy

DESSERTS

Caramel Swirl Cheesecake

Served with Cream

Passion Fruit and Orange Teardrops

With Clotted Cream

Hot Chocolate Fondant with Vanilla Pod Ice Cream

£9.99 for 2 courses

£12.99 for 3 courses

Tea or Coffee £1.00

Price includes bottle of house Red or White per couple