



Valentine's Table d'hote Menu



2 Courses £21.00

3 Courses £25.00

Tuesday 14th February 2012

Starters

Jerusalem Artichoke & Garlic Soup

With a courgette fritter garnish

Hake, Prawn & Leek A La Crème

Steamed in a kilner jar simply served with homemade seeded Parmesan bread

Quail Scotch Egg

Served on creamed spinach with crisp bacon and a smoked bacon cream sauce

Butternut Squash Risotto

With roasted peppers, Gorgonzola cheese and toasted pumpkin seeds

Pizzaladier

With buffalo mozzarella, cherry tomatoes and fresh basil

Main Course

Smoked Bacon Chop

Baked with glazed figs and crumbled goats cheese, served on treacle black peas with a bourbon bbq sauce

Arctic Char With A Pesto Crust

Served on saffron infused cauliflower puree, with macadamia nuts, green grapes and mange tout

Lamb Noisettes

With spinach & ricotta cannelloni, purple sprouting broccoli and Marsala wine sauce

Creamy Butterbean, Courgette & Butternut Squash Crumble

With savoy cabbage

Chicken Breast

Filled with a smoked salmon and spring onion creme fraiche, served on a mushroom risotto with a sorrel, white wine cream sauce.

Desserts

Layered Trio Chocolate Terrine

With orange tuile biscuit and black cherry compote

Raspberry Crème Brulee

Served with a mini ginger muffin with lemon butter cream

Early Harvest Rhubarb Crumble

With fresh vanilla pod ice cream

Rum & Raisin Baked Cheesecake

With brandy flamed apricots and apricot anglaise

Jack's Cheese Plate

With homemade relish and chutney





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Appetisers

Garlic Bread	£2.75
Cheese Garlic Bread	£3.25
Ciabatta with Tomato and Mozzarella <i>Warmed ciabatta bread, topped with sweet plum tomatoes and mozzarella cheese, seasoned and drizzled with basil virgin oil</i>	£3.95
Olives <i>Ramekin of olives</i>	£2.95
Cherry Bell Peppers <i>Sweet chilli marinated cherry bell peppers</i>	£2.95
Marinated Feta Cheese <i>Finest Greek home-marinated Feta</i>	£2.95
Chorizo <i>Spanish spicy chorizo sausage</i>	£3.95

Side Orders

Fat Chips	£3.00
Thin Chips	£2.75
New Potatoes	£2.95
Fresh Spinach	£3.75
Roasted Mediterranean Vegetables	£3.75
Linguini with Homemade Pesto	£4.95
Fresh Asparagus	£3.95
Seasonal Green Vegetables	£3.75
French Fried Onion Rings	£2.75
Slow Roast Tomatoes	£2.20
Garlic Fried Mushrooms	£3.95
Peppered Courgettes	£3.75

