

VALENTINES MENU

14th February & 16th February 2019

STARTER

Oak Smoked Salmon with buttered granary bread, capers and salad garnish

Ham Hock & Pea Terrine toasted sour dough bread, caramelized confit onions

Lincolnshire Root Vegetable Soup

Mini Indian Selection with minted yogurt dip, sweet Chili dip and salad garnish

MAIN

8oz Char Grilled Sirloin Steak hand cut chips, flat field mushroom, grilled tomato and choice of red wine, cracked pepper or garlic sauce

Pan Fried Corn-Fed Chicken Breast wild mushrooms in a garlic cream, with Italian style polenta, rocket garnish

> Seared Fillet of Salmon spring onion creamed potato, herb and lemon butter

Chicken Tikka served with steamed rice, poppadum, naan and mango chutney

Vegetable Jalfrezi served with steamed rice, poppadum, naan and mango chutney

DESSERT

Spiced Apple Tartelette with oat crumble, toffee vanilla ice cream and berry coulis

Sticky Toffee Pudding with toffee ice cream

Chocolate Fondant with raspberry coulis and vanilla seed ice cream

Belgium Waffle with warm maple syrup, fresh berries, vanilla and cracked toffee ice cream

> Two Course: £22.95; Three Course: £26.95 Including Tea or Coffee



