



VALENTINE'S DINNER MENU

FRIDAY AND SATURDAY

13TH & 14TH FEBRUARY 2009

A glass of pink champagne along with canapés of smoked salmon & cream cheese and tomato & pepper salsa will be served on arrival

APPETISERS

OLDE FORGE SMOKIES

Flakes of smoked haddock baked en cocotte with tomatoes, red leicester cheese and cream

GOATS CHEESE BRUSCHETTA (v)

Italian ciabatta bread with cherry tomatoes, red onions and chopped parsley, topped with goats cheese and baked until golden

POACHED EGG FLORENTINE

A soft poached egg served on spinach covered in a white sauce, topped with cheddar cheese and baked in the oven until golden

HOT & SPICY KING PRAWNS

Stir fried king prawns marinated in coriander, chillis, ginger, honey, lemon juice and olive oil

SMOKED SALMON & FRESH CRAB SALAD

A selection of slices of finest Scottish smoked salmon and fresh dressed crab, served with a crisp mixed salad and a marie-rose sauce

CHICKEN LIVER PÂTÉ

A smooth chicken liver pâté, garnished with salad and served with a caramelized red onion marmalade and toasted brioche





MAIN COURSES

SWEET HONEYED DUCK

Pan fried breast of Gressingham duck served with a honey, sherry, chilli and soy sauce

GRUYÈRE CHEESE MUSHROOMS (v)

Flat mushrooms topped with spinach, coated with a creamy white sauce and gruyère cheese, then baked in the oven until golden

FILLET STEAK WITH MADEIRA

Finest fillet steak griddled to your liking, and served with a rich red wine and madeira sauce

CHICKEN WITH TARRAGON

Pan-fried breast of chicken served with a white wine, tarragon and cream sauce

ROASTED MONKFISH WITH TOMATO SAUCE

Monkfish tails wrapped in pancetta, roasted and served with a rich tomato sauce

**All main courses are accompanied with potato dauphinois,
buttered carrots, fresh spinach and ratatouille**

DESSERTS

Lemon cheesecake with blackberry ice cream

Tiramisu

Chocolate Mouse

Brandy Snaps baskets with vanilla &
ginger ice cream, topped with stem ginger

Caramelized mango, passion fruit & amaretto fruit pot



Coffee & chocolate love hearts

£33.50 per person

10% service charge additional

