

Valentine Day Menu

Four course meal for £30

STARTERS

French Onion Soup with Parmesan and Garlic Bread

Oven Baked Camembert with Caramelised Onion(Sharer)

Grilled Goat Cheese with Caramelised Red Onion and Rocket Salad

Duck and Champagne Parfait

King Prawn Cocktail

-

Raspberry Sorbet with Champagne

-

MAINS

Braised Derbyshire Belly Pork with Mash Potato and Winter Greens

Slow Cooked Lamb Shank, Creamy Mash, garden peas & minted gravy

28 Days Aged Rib Eye Steak with Sweet Potato Fries and Braised Red Wine Shallot

Salmon, mussels, lightly curried creamy leek, new potatoes and winter greens

Mushroom, Cranberry, Brie and Hazelnut Wellington, New potatoes and Vegetables

Chicken Supreme, champagne and mushroom sauce, garlic new potatoes and vegetables

DESSERTS

Cheese Board For Two

Chocolate Indulgence

Sticky Toffee with Custard

Creame Brule with short Bread