

# Valentines Set Menu

## Appetiser

### **Moules Marinière**

*Steamed Mussels cooked in Garlic, White Wine and Cream. Served with Garlic Bread*

### **Crab, Prawn and Smoked Salmon Tian**

*A Tower of Crab and Prawn Topped with Rosettes of Smoked Salmon with Lemon and Dill Garnish*

### **Chicken Liver, Pork and Chorizo Terrine**

*A Coarse and Mouthwatering Terrine Served with Red Onion Chutney and Rustic French Bread*

### **Parma Ham, Asparagus and Poached Egg Trio**

*Spears of Steamed Asparagus Wrapped with Parma Ham and Topped with Free Range Poached Egg*

## Main Course

### **Loin of Cod**

*A Fricassee of Sautéed Leeks, Crispy Pancetta and Pettie Pois. Served with Crisp Root Vegetables*

### **10oz Welsh Ribeye Steak**

*Served with Home Cut Chips, Grilled Tomato, Sautéed Mushrooms and a Pink Pepper Corn Sauce*

### **Skin on Chicken Breast**

*On a Bed of Creamy Mushroom and Asparagus Risotto with Parmesan Shavings and Balsamic Glaze*

### **Honey Roast Gresham Duck Breast**

*Accompanied with Smashed Carrot and Swede, Sautéed Potatoes and a Rich Red Wine Jus*

## Dessert

### **Passion Fruit Pannacotta**

*Served with a Mini Fruit Salad*

### **Sticky Toffee Pudding**

*A Very Moist Sponge, Covered in a Toffee Sauce and Vanilla Ice-Cream.*

### **Terry's Chocolate Orange Cheese Cake**

*Simply served with Chantilly Cream and a Segment of Terry's Chocolate Orange*

### **Croquembouche (for two to share)**

*A Pyramid of Profiteroles filled with Fresh Cream and Drizzled in Warm Caramel and Chocolate*

**3 Courses.....£29.95**