



Tuesday 14th February 2012



Valentine Evening Menu

3 Course Set Menu With a Glass of Bubbly On Arrival

Home Made French Onion Soup (v)

Served with a melted cheese crouton and locally baked granary bread

Chinese Style Duck Pancakes *to share*

Shredded duck breast served with an irresistible hoi sin dip and julienne of cucumber & spring onion

Prawn Gratin

With spring onions, baked with Welsh "Black Bomber" cheddar cheese, coated with toasted breadcrumbs and served with crusty bread

Mat's Crawley Mushrooms (v)

Chestnut & button mushrooms pan-fried in a rich garlic sauce, with white wine and a hint of Dijon mustard served on toasted olive bread & finished with melted mozzarella



Venison, Shallot and Port Pie

Pot-roasted, local venison, slow cooked in a rich port and shallot gravy, topped with home made buttered short crust pastry, served with purple sprouting broccoli and horseradish creamed potatoes.

Slow Roasted Lamb Shank

With a mint and rosemary jus served with dauphinoise potatoes and pan-fried leeks.

Brie and Mushroom Wellington (v)

Melted Brie with mushrooms and leeks baked in puff pastry served with hand cut chips and mange tout.

Roasted Whole Sea Bass

Baked in rosemary, lemon and sea salt, with a Chenin Blanc sauce served with French beans and dauphinoise potatoes



Traditional Eton Mess served with Hot Chocolate Fudge Sauce
Rhubarb and Ginger Crumble with Vanilla Custard
Rich Chocolate and Hazlenut Torte with cream
Champagne Sorbet

Award Winning Welsh & English Cheeseboard (£2.50 supplement)
Coffee with Chocolate dusted Truffles

£29.50

