

# Valentines Specials

THURSDAY 14TH FEBRUARY - SATURDAY 16TH FEBRUARY

## TO START

### BAKED CAMEMBERT 11.95

Whole Camembert studded with garlic and rosemary then baked until gooey perfect for dipping artisan bread and crudités. Perfect to share as a romantic start.

### OYSTERS THREE WAYS 7.95

Fresh Lindisfarne oysters prepared three different way:-

1. Natural with a wedge of lemon
2. Tempura with a Asian slaw and a hot, sweet and sour dressing
3. Bloody Mary – tomato juice flavoured with celery, Tabasco and Worcestershire sauce

### ASPARAGUS SOUP 5.95

Cream of asparagus soup, rich and creamy garnished with crispy poached egg and light truffle oil.

## MAIN EVENT

### CHORIZO STUFFED CHICKEN 13.95

Chicken breast stuffed with chorizo sausage served with chargrilled asparagus and fondant chipped potatoes.

### TWO CHEESE AND MUSHROOM BAKED GNOCCHI 10.95

Button mushrooms in a creamy blue cheese sauce tossed together with gnocchi and spinach and gratinated with mozzarella and a herb crumb served with garlic bread.

### LUXURY FISH PIE 14.95

King prawns, mussels, salmon, smoked haddock and cod in a rich dill & parsley sauce topped with creamy cheddar cheese mashed potato served with seasonal vegetables

### FIVE SPICED DUCK 16.95

Barberry duck breast dusted with Chinese five spice served with steamed Bok Choi and stir fried egg noodles.

## TO FINISH

### CHILLI CHOCOLATE BROWNIE 5.95

Goosey dark chocolate brownie with a hint of heat from red chillies served with a cooling blackcurrant and Kirsch sorbet

### STRAWBERRY TART 5.95

Crisp Pastry case filled with vanilla and mascarpone cream topped with sliced fresh strawberry and strawberry coulis.

### BELGIAN WAFFLES 7.95

Perfect to share for a romantic end to your meal. 2 warm waffles topped with Forrest berry compote, chantilly cream, vanilla and chocolate ice cream