

SWEETHEART MENU

STARTERS

MEDITERRANEAN RED PEPPER BRUSCHETTA RED PEPPERS WITH CARAMELIZED ONIONS ON FRENCH BREAD AND SMOTHERED WITH GOATS CHEESE – V

DUCK PARFAIT WITH MELBA TOAST

SMOKED MACKEREL ON A BED OF ROCKET WITH HORSERADISH CREAM – GF

MAIN COURSE

CHOICE OF RIBEYE, SIRLOIN OR RUMP STEAK COOKED AS YOU LIKE IT AND SERVED WITH GRILLED TOMATO, MUSHROOM, HOMEMADE ONION RINGS, TRIPLE COOKED CHIPS OR HORSERADISH MASH SERVED WITH PEPPERCORN, STILTON OR DIANE SAUCE – GF

WILD PACIFIC SALMON TOPPED WITH CHEESY CRUMBS ON A BED OF MARINATED CHILLI AND GARLIC PRAWNS SERVED WITH LEMON CRUSHED NEW POTATO CAKE, GLAZED ASPARAGUS AND GREEN BEANS ACCOMPANIED BY A JUG OF BEURE BLANC – GF

MUSHROOM BOURGUIGNON BUTTON MUSHROOMS ONIONS AND CARROTS SLOW COOKED IN A RICH RED WINE SAUCE AND SERVED WITH HORSERADISH MASH, SPINACH AND GREEN BEANS – V

CONFIT POUSSIN SERVED WITH PLUM SAUCE BUTTER FONDANT POTATO, GLAZED ASPARAGUS, CABBAGE AND LEEK MEDLEY – GF

DESSERTS

CHAMPAGNE AND RASPBERRY POSSETS SERVED WITH SHORTBREAD BISCUITS – V

CHOCOLATE AND CHERRY BROWNIE SERVED WITH PISTACHIO ICE CREAM – V

FRUITS OF THE FOREST CHEESECAKE SERVED ON A MERINGUE NEST WITH CHANTILLY CREAM – GF

TEA OR COFFEE

WITH AFTER DINNER MINTS

WHERE STATED FOOD CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS PLEASE ADVISE AT TIME OF BOOKING

25 PER PERSON INCLUSIVE PREORDER REQUIRED