

# VALENTINES DAY MENU

## STARTERS

- (V) Homemade roasted tomato & basil soup, crusty bread & butter  
Crostini topped with black pudding & apple & real ale chutney with a dressed salad
- (V) Mushrooms in homemade creamy white wine sauce & crusty bread
- (V) Breaded Brie wedges, craberry sauce & dressed salad garnish

## MAIN COURSES

- (V) Homemade spinach , mushroom & Stilton ciabatta bake & home made ratatouille  
8oz. sirloin of Buckby beef, homemade onion rings, grilled tomato, chunky chips  
garden peas
- Homemade chicken pesto, herby potatoes & Mediterranean vegetable kebab
- Home made smoked haddock & mature Cheddar fishcakes, chunky chips,  
homemade tartare sauce & dressed salad

## DESSERTS

Choose from a selection on the Dessert Board

**£24-90 per person**

Liqueuer coffee £4-00 per person