

Valentine's Day 2024

Saturday 10th February, Wednesday 14th February & Saturday 17th February 2024

Tables available from 5.00pm until 9.00pm

Starters

Heart Warming Vegetable & Barley Broth with Crispy Croutons with a Warm Fresh Roll & Butter (V)

Smoked Salmon & Prawn Tian served with Lemon Oil, Pea Shoots and Brown Bread

Melon Pearls doused in Port with Parma Ham

Ham Hock Terrine served with Homemade Piccalilli, Capers and Toasted Ciabatta

Baby Mozzarella & Sun Blushed Tomato Salad with Basil Pesto & Olives

Mains

Sirloin of Beef Chargrilled with a Pink & Green Peppercorn Sauce and Pont Neuf Potatoes

Pan Fried Chicken Supreme coated in a Wild Mushroom & Tarragon Sauce served with Fondant Potato

Steamed Salmon with a Prawn & Crayfish Hollandaise Sauce with Saute Lyonnaise Potatoes

Mushroom & Asparagus Stroganoff served in a Crisp Tortilla Basket served with Savoury Rice

All the above served with Fresh Seasonal Vegetables

Homemade Steak Beef Burger served in a Toasted Brioche Bun with Bacon & Cheese, Fries and Tomato Salsa with Gherkin (can also be done as a vegetarian option)

Desserts

TO SHARE – Chocolate Brownie, Mini Eton Mess and Lemon Tart with Fresh Dipped Chocolate Strawberries, Fruit Coulis with Rum & Raisin Ice Cream

Traditional Homemade Sticky Toffee Pudding with a Toffee Sauce and Vanilla Pod Ice Cream

Chocolate Orange Torte with a Rich Chocolate Sauce and Chocolate Ice Cream

Blackcurrant & Prosecco Cheesecake with Chantilly Cream and Fruit Coulis

Raspberry Crème Brulee with Shortbread and Chocolate Dipped Strawberries

Selection of Yorkshire Cheeses with Savoury Biscuits, Chutney & Fruit Cake

Tea/Coffee & Petit Fours

£32.50 per person including a glass of Prosecco

Overnight Packages available to include Breakfast