



VALENTINE'S DAY



Starters

Venison carpaccio

With fennel, horseradish & apple remoulade and balsamic glaze

Potted brown shrimp & white crabmeat

With mixed leaves and crusty bread

Pear, date and walnut salad

With a Shropshire blue cheese dressing

Mains

Beef Wellington with mushroom duxelle

Served with sautéed potatoes, tenderstem broccoli and a madeira sauce

Pan fried Hake with chorizo

Served with new potatoes, in a Mediterranean vegetable stew

Open lasagne with creamy wild mushrooms & spinach

With pine nuts & pecorino cheese,
served with a side salad

Puddings

A selection of desserts will be available to choose from on the night



2 COURSES £18 PER PERSON

3 COURSES £22 PER PERSON

(£3 SUPPLEMENT FOR BEEF MAIN)

COMPLIMENTARY GLASS OF BUBBLES OR YOUR FAVOURITE PINT!