

VALENTINES DAY

Glass of Prosecco on Arrival

STARTERS.

MUSHROOM AND TRUFFLE RAVIOLI

With a sage and butter sauce

CARPACCIO OF CHART FARM VENISON

Served with a rocket salad and a fig and walnut dressing

TOMATO AND MOZZARELLA SALAD

Drizzled with a pesto dressing

COQUILLES ST JACQUES

Served in their shell with a mornay sauce and gratinated under the grill

MAINS.

CHICKEN "FILLET" STEAK

Served with dauphinoise potatoes and a spinach, chestnut mushroom and white wine sauce.

FILLET OF BEEF WELLINGTON (SUPPLEMENT £6.00)

Prime beef fillet wrapped in pastry with mushroom duxelles, served with sautéed potatoes and a red wine jus.

STUFFED FILLETS OF PLAICE

Stuffed with crab meat and prawns, served with sautéed potatoes and a lobster bisque.

***The above three main dishes are served with a selection of vegetables.

RISOTTO VERDE

Creamy Arborio rice cooked in white wine and stock, with beans, asparagus, peas, spinach and cherry tomatoes.

DESSERTS.

TRIO OF DESSERTS

Shortbread biscuits with Chantilly cream and strawberries, Chocolate truffles and Kentish Cobnut ice cream

OR

A SELECTION OF CHEESE AND BISCUITS

£45.00pp