

THE HOUSE



N° 12

VALENTINE'S MENU - 3 COURSES £40 per couple

ON ARRIVAL:

Glass of bubbly

STARTERS:

Soup of the day with fresh crusty bread.

Succulent tiger prawns in a crisp tempura batter with a coriander & lime dressing.

Roast red peppers stuffed with buffalo mozzarella & basil with a pesto dressing. (V)

Tender chicken skewers on a bed of wild rocket leaves with satay sauce.

MAIN COURSES:

10oz ribeye steak with creamy champ, confit tomato & pepper sauce.

Pan-fried chicken supreme stuffed with asparagus served with dauphinoise potatoes & a creamy mushroom sauce.

Confit duck leg with sweet potato cake, green beans & plum jus.

Cannelloni pasta tubes stuffed with ricotta cheese & spinach, topped with ragu & served with home-made focaccia bread. (V)

Pan-fried salmon with Thai green curry, fine noodles & dressed with a citrus labneh.

DESSERTS:

Strawberries & cream topped with chocolate sprinkles.

Sticky toffee pudding served with banoffee ice cream.

Selection of sorbet with a crispy brandy snap basket with fresh raspberry coulis.

Profiteroles stuffed with Chantilly cream smothered with hot chocolate sauce.

All enquiries - 02890 682266

Please note, we can not guarantee that any meal is completely free from nut or seed traces.

A 10% service charge will be added to parties of 6 or more