

Valentine's Menu

Starters

HOME-MADE TOMATO & BASIL SOUP V

Served with fresh baked roll & butter

AUBERGINE ROLLS V

Slices of Aubergine stuffed with pesto, mozzarella & basil

PAPRIKA PRAWNS

King prawns lightly dusted with paprika, garlic & white wine

BAKED BRUSCHETTA VO

Toasted ciabatta topped with a olive oil, tomatoes, garlic & basil

SIZZLING TANDOORI CHICKEN

Chicken Fillet, marinated for 24 hours and served on a sizzling skillet

Main Courses

PAN FRIED 8OZ SIRLOIN STEAK

Cooked to your liking and served with a pink peppercorn sauce

CHICKEN MARENGO

Butterfly chicken breast cooked with tomatoes, mushrooms & olives

SEABASS FILLETS

Dressed with a lemon and dill butter

OVEN BAKED FALAFEL

Homemade Falafel served with a trio of dips, hot & spicy, mint & cucumber & tangy mango

GORGONZOLA AND ASPARAGUS PENNE

Pasta tubes in a delicious creamy cheese sauce finished with asparagus

All mains served with a choice of fresh seasonal vegetables or salad with diced roast potatoes

Desserts

HOME-MADE STRAWBERRY CHEESECAKE

Served with whipped cream

PROFITEROLES

Drizzled with hot chocolate sauce

MINI FRUIT KEBABS

Served with a Belgian chocolate dip

EASTON MESS

Fresh cream, meringue pieces and fresh fruit

HOT CHOCOLATE FUDGE CAKE

Served with chocolate & vanilla ice-cream

