

## VALENTINES

### **Fresh Thai Mussel Soup**

Fresh mussels served in a spicy Thai broth with ginger, chilli, lime, coriander and spring onions.

### **King Prawns**

Four of our famous king prawns served either tossed in garlic butter, accompanied with homemade garlic and rosemary foccacia or deep fried in crisp batter accompanied with sweet Thai chilli sauce.

### **Homemade chicken liver pate**

A rustic, homemade chicken liver pate, served with mixed leaves, onion chutney and chargrilled toast. (Gluten free bread available on request)

### **Wild mushroom and truffle risotto (C) (VH)**

Arborio rice with white wine, cream and stock, with peas and wild mushrooms drifted throughout and finished with plenty of fresh parmesan cheese folded through and drizzled with olive oil

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### **Rack of Lamb Shropshire (C)**

A pan roasted rack of lamb served pink, sliced onto a bed of potato mousseline, laced with a port and red currant jelly and lamb jus

### **Tournedo rossini**

chargrilled fillet steak resting on a bread crouton topped with homemade pate, finished with a red wine, madeira and mushroom sauce

### **Chicken Ballotine (C)(H)**

fresh chicken breast stuffed with fresh spinach and blue cheese, wrapped in streaky bacon and sliced onto a fresh cherry tomato and cream sauce, crispy basil and pine nuts.

### **Sea Bass with ginger and spring onion (C)**

Two fillets of sea bass, steamed, with ginger, spring onion and laced with wheat free soy sauce and fresh lime to squeeze.

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### **Sharing Sweet**

**Chocolate and Amaretto Vodka pot** - Potted chocolate and amaretti biscuit vodka pudding.

**Limoncello and Lemon Posset (C)** - A tangy limoncello and lemon set cream

**Fresh fruit pavlova (C)** with whipped creme fraiche and vanilla cream

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**Selection of local cheese and biscuits**

*Friday 8:30pm sitting £34.95*

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*Saturday 6:00pm sitting £34.95*

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**Selection of local cheese and biscuits**

*Saturday 8:30pm sitting £39.95*