

Valentines Day - For That Special Some One

Starters

Cream of Cauliflower Soup, Tarragon Croutons.
Chicken Liver Parfait, Homemade Garlic Toast, Dressed Leaves.
Prawn Cocktail King of Prussia Style.
¼ Fresh Pineapple, Melon Balls And Grape Coulis.

Main Course

Char Grilled Chicken Breast, Grilled Bacon, Cheese Glaze & New Potatoes.
Oven Roasted Pork Steaks, Cider Cream Sauce & Herb Mash.
Grilled Whole Fresh Plaice, Homemade Tartare Sauce & Handcut Chips.
Butternut and Spinach Risotto, Parsnip Crisps & Leaf Salad.

Main Courses Served with Chef's Seasonal Vegetable Platter

Homemade Desserts

Strawberry Mousse, Basil Shortbread.
Roasted Pear, Chopped Walnuts, Port Syrup.
Chocolate Orange Sponge & Cream.
Iced vanilla Parfait, Lemon Tuile.

2 Courses £18.50

3 Courses £21.50