

# *Valentines Dinner Menu*

Tuesday 14th February 2012

## **Soup of the Day**

### **'Bubble and Squeak'**

*Served with a poached hens egg and hollandaise sauce*

## **Traditional Prawn Cocktail**

*North Atlantic prawns coated in a Marie rose sauce served on a bed of Iceberg lettuce*

## **Pan fried Devonshire Scallops**

*Served with pea puree & black pudding*

## **Wexford Mushrooms**

*Button mushrooms served in a creamy blue cheese sauce en crou  *

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## **Grilled Lamb Cutlets**

*in a minty red wine sauce*

## **Coq au Vin**

*Chicken cooked slowly in a red wine, onion and mushroom sauce*

## **Salmon Hollandaise**

*Wild highland salmon poached then laced with a rich butter sauce*

## **Roast Gammon & Parsley Sauce**

*Honey roasted ham with parsley sauce*

## **Lambs Liver with Lemon & Crispy Bacon**

*Lightly pan fried lambs liver finished with lemon, butter, Worcester sauce & crispy bacon*

## **Steak au Poirve (£2.00 supplement)**

*6oz sirloin steak served with a creamy black peppercorn sauce*

## **Pea & Ricotta Ravioli (Vegetarian Option)**

*Served with courgette spaghetti and a fennel cream sauce*

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## **All Served with a Selection of Vegetables or a Side Salad**

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## **Selection from the Dessert Menu**

### **or Cheese & Biscuits**

*Subject to alteration & availability  
of produce*

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**£18.95 inc VAT**

**£2.35 (supplement)**

**Coffee and Dinner Mints**