

## VALENTINE'S MENU

### Starters:

Roasted red pepper and tomato soup with basil and pine nut pesto and crusty bread

Seared beef, red onion and Stilton salad

Severn and Wye smoked salmon and crayfish cocktail with Marie rose sauce and granary bread

Grilled goats cheese with pickled beetroot and apple salad

### Main Course Sharing Platters

♥ Please choose one of the following options to share ♥

#### Seafood Platter:

Steamed Cornish mussels, deep fried whitebait, salt 'n' pepper squid, garlic king prawns  
smoked salmon, seabass fillets, battered haddock goujons, grilled salmon with cheddar crust,  
served with new potatoes and house salad.

#### Chateaubriand:

Pan roasted centre cut fillet steak with roasted onion and tomatoes, green beans, field mushrooms,  
hand cut chips, horseradish cream and red wine, bacon and mushroom sauce.

#### Vegetarian Platter:

Sweet potato ratatouille, roast pepper and mozzarella arancini, olives, breaded mushrooms,  
spinach, leek, mushroom and walnut roast in filo pastry, chargrilled courgettes and battered  
brie wedges served with house salad and hand cut chips.

### Desserts:

Dark chocolate fondant with vanilla ice cream

Lemon and lime posset with shortbread biscuits

Sticky toffee pudding with warm toffee sauce and vanilla ice cream

Amaretto and toasted almond crème brulee with shortbread biscuits

Banana fritters with warm toffee sauce and coconut ice cream

or

Cheeseboard to share with a selection of Godsell cheeses, bread, biscuits, grapes  
celery, apple and chutney

Freshly ground coffee or tea with shortbread biscuits

[specialty coffee will be charged at full rate]

£100 per couple by reservation only 01453 828683

Available evenings of the 14th and 15th February 2025