



ST VALENTINES DINNER TAKEAWAY MENU  
SATURDAY 13TH FEBRUARY 2021



Smoked Salmon & Prawns, citrus dressed leaves and lemon  
mayonnaise

Baked baby Camembert, crudite sticks, artisan bread and red onion  
relish (for two)

Saute of creamy garlic mushrooms, brioche soldiers

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Paupiette of Haddock stuffed with poached salmon prosecco  
cream sauce

Fillet of Beef wellington, served with bordelaise sauce (2 people -  
£8.00 supplement)

Supreme of Chicken Stuffed with Asparagus wrapped in pancetta  
with a tomato, red wine and grape sauce

Served with rock salt and rosemary potatoes, chanteray carrots,  
green beans and leeks

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Trio of Desserts to share

Baileys cheesecake, strawberry shortcake and salted caramel  
profiteroles

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£39.95 for two people

(10% discount for all bridal couples who have booked to have their  
wedding at the hotel)

Add a bottle of prosecco - only £10.00

