

Valentine's Menu

3 courses with £ 29.50
including coffee

oven baked scallops drizzled with a herb
and lemon butter and toasted bread crumbs

homemade pork and apricot terrine wrapped in pancetta
with a spiced apple and fig chutney

pan fried chicken livers flamed with cognac served
with toasted bruchetta

baked red onion confit and cranberry tart with a
feta cheese crust served a dressed with a dressed herb leaf salad

prawn bisque with crème fraiche and parsley

6oz fillet of beef with a wensleydale cheese rarebit
and a red wine and porcini mushroom sauce

fillet of salmon en croute
with a spinach & white wine cream sauce

wild mushroom risotto parmesan flakes and herb oil

pan seared valentine's of lamb
red current, port and rosemary sauce on a fresh mint rosti

Dessert

A tasting plate of 3 desserts

Yorkshire Cheese selection with celery, grapes
and fruit chutney with oat wholemeal biscuits