

Valentines Dinner Menu

14th February

A complimentary glass of champagne on arrival

Starters

- ♥ Bruschetta of aubergine caviar served with sweet chilli dressing
- ♥ Pan-fried Cornish scallops served with pea-puree and smoked bacon
 - ♥ Wild mushroom ragout served with homemade walnut bread
- ♥ Tian of smoked salmon, avocado and prawns with roasted sweet red pepper dressing
To share:
- ♥ Thai Dim – Sum and meat platter with king prawns in filo pastry, bang bang chicken, duck spring roll and seafood dim-sum served with hoi-sin, chilli and satay sauces.

Mains

- ♥ Pan-fried Balcombe venison steak served with Dauphinoise potatoes , haricot vert, port and redcurrant Jus
- ♥ Salmon supreme served with crushed new potatoes with rocket, crayfish and white wine cream sauce
- ♥ Tablehurst chicken breast served with Savoy cabbage and smoked bacon with truffle Jus
- ♥ Half rack of Sussex lamb served with hasselback roast potatoes, medley of vegetables, rosemary and redcurrant gravy
- ♥ Rib-eye steak served with Portabello mushroom, tomato, onion rings and chips

Desserts

- ♥ Heart-shaped white chocolate parfait served with maraschino cherries and dark chocolate sauce
 - ♥ New Orleans banana fosters served with coconut ice-cream
 - ♥ Chocolate truffle torte served with espresso cream
To share:
- ♥ Trio of homemade desserts (crème caramel, lemon curd tart and chocolate fondant)

Three Course Dinner £28.00

Two Course Dinner £23.50

Please call to pre-book your table Tel: 01342 824144