



4 course Valentines menu

Saturday 13th February 2010

Roasted tomato & basil soup

Served with crusty bread

Oak smoked chicken

On a bed of mixed leaves, finishes with a poached egg

Peeled tiger prawns

With crisp iceberg lettuce, a shot of Marie rose sauce & soft granary bread



Champagne sorbet



Roasted rump of lamb

With a redcurrant jus, asparagus spears wrapped in Parma ham & rocket mash

Seared Salmon

On a bed of creamed leeks, finished with a citrus beurre blanc sauce

Spinach & woodland mushroom stuffed butternut squash

Finished with parmesan crumble, served with new potatoes

**All main courses served with seasonal vegetables*



Hot chocolate fondant

Finished with vanilla ice cream & clotted cream

Fresh strawberries with a trio of dips

Dark chocolate sauce, Chantilly cream & balsamic syrup

Selection of British cheeses (To share)

Smoked apple wood cheddar, brie & stilton, served with crackers, celery & grapes

£30.00pp

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