

**JOHN'S ANNIVERSARY & VALENTINES MENU SAT 17TH
FEB 2018**

STARTERS

PRAWN, CRAB & SMOKED SALMON PARCEL

A BLEND OF PRAWNS AND CRAB WRAPPED IN SCOTTISH SMOKED SALMON AND
TOPPED WITH A LEMON CREAM

STUFFED MUSHROOMS

PORTOBELLO MUSHROOMS STUFFED WITH LOCAL GOATS CHEESE & DRIZZLED WITH
GARLIC OIL

CHICKEN & DUCK TERRINE

SERVED WITH CHUTNEY & WARM TOAST

GARLIC KING PRAWNS

SHELL ON PRAWNS COOKED IN GARLIC BUTTER & SERVED WITH CRUSTY BREAD

MAINS

RACK OF LAMB

COATED IN A BASIL, GARLIC & PECAN NUT CRUST

SEA BASS FILLETS ROMESCO

GRILLED SEA BASS FILLETS ON A BED OF MEDITERRANEAN VEGETABLES & SERVED
WITH A ROMESCO SAUCE

BEEF STROGANOFF

STRIPS OF FILLET STEAK PAN FRIED WITH SHALLOTS & MUSHROOMS, FLAMED IN
BRANDY & FINISHED WITH MUSTARD & SOURED CREAM

CASSOULET OF PHEASANT CASSEROLE

A DELICIOUS DISH OF CHORIZO SAUSAGE, SMOKED PANCETTA AND CONFIT OF LOCAL
PHEASANT

DESERTS

BAKED NEW YORK CHEESECAKE

SERVED WITH LOCAL CLOTTED CREAM

CHOCOLATE PROFITEROLES

SERVED WITH A GENEROUS TOPPING OF CHOCOLATE SAUCE

STRAWBERRY PAVLOVA

DELICIOUS!

CHEESE & BISCUITS

A SELECTION OF CHEESES . SERVED WITH GRAPES , CHUTNEY & BISCUITS

COFFEE & MINTS

£22.00 PER PERSON

