

St. Valentine



French Themed Gourmet Evening

£22.50 per head - Entertainment included

Tuesday 14th February 2012

5 Courses of exquisite

French Cuisine

Please reserve your table with the bar staff

Vichyssoise

A traditional French rich cream, leek and potato soup

Les Crevettes A L'ail

King Prawns sautéed in garlic butter

Poitrine de faisan

farci de champignon sauvage et mousse de poulet

Breast of pheasant stuffed with wild mushrooms and chicken mousse

Assiette de desserts

*Les fraises servies dans un cognac essaient de mordre le panier, la
mousse au chocolat riche, le sorbet de champagne*

strawberries served in a brandy snap basket, rich chocolate mousse and champagne sorbet

