

Valentines' specials

menu

Starters

Grilled Stuffed mushroom with stilton & Pancetta.

Served with Mixed leaves and balsamic glaze.

OR

Prawn & salmon cocktail

Mixed prawns with crayfish tails tossed in seafood sauce, served on Mixed Leaves and Lemon garnish with a rustic slice.

OR

Chicken Liver Pate

Fresh smooth Pate with a Garnish of Mixed Leaves & Balsamic Drizzle with Rustic Slice

Mains

minted lamb rump

Grilled minted lamb rump on colcannon mash served with red wine jus & medley of veg.

OR

Brie & Mushroom Wellington (vg)

Freshly baked brie & Mushroom in a pastry case served with vegetarian red wine jus & medley of veg.

Or

Deconstructed Chicken cordon bleu

Crown's panko breaded chicken breast served on roasted new potatoes, topped with garlic cheese & chardonnay cream sauce & medley of veg.

desserts

Belgian Chocolate Torte

With Scoop of clotted cream vanilla ice cream

OR

Strawberry & Prosecco Cheesecake

Served with fresh strawberry & blueberries & Fresh Cream

OR

Eaton Mess

Served with Scottish shortbread, micro mint & dusting.

2 course £27.00 per head

3 course £35.00 per head

WHY NOT Add a bottle of house wine only £16.00