

THE HORSE AND GROOM

February 14th 2012 - Valentines day dinner menu

STARTERS

French onion soup
topped with a olive oil toasted croute topped with cheese.

Roasted asparagus spears wrapped in parma ham
served on a on a nest of crisp leaf.

Poached flaked salmon with
dill Marie rose sauce and cherry tomatoes.

Sauté Chicken and chorizo salad
served with seared red peppers with basil.

MAINS

Marinated breast of duck presented upon
caramelised red onions and surrounded by a red wine jus.

Grilled fillets of sea bass
served on a chive and pimento sauce.

Oven baked tenderloin of pork
served with brandy marinated sultana and tarragon sauce.

Roasted red peppers with
sun blushed tomato and herb couscous.

All dishes will are available with a selection of Chips or potatoes and salad or
vegetables.

There will be a selection of sweets available on the evening from our dessert menu.

2 Course: £23.00

3 Course: £28.95

