



Valentine's
MENU



Starters

Lobster Bisque Soup

Infused with brandy, served with chive and garlic croutons

Oysters on the Rocks

Trio of fresh oysters with lime, red onions on a bed of ice

Skewers of Marinated Boccinni Mozzarella Cheese and Beetroot

On mixed leaf salad and pesto dressing

Pomelo and Prawn Salad

Prawn cocktail and pomelo with crisp salad, cherry tomato, red onions and salad dressing

Intermediate

Raspberry and Champagne Sorbet

Mains

Pulled Poussin Chicken in Honey

Slow cooked poussin chicken served with tempura asparagus seasoned vegetable and paprika potato

Surf and Turf

Served with vegetables, fondant potato, rich gravy and hollandaise dressing

Caramelised Slow Cooked Porkchops

On a bed of baked apple and spiced red cabbage

Stuffed Roast Pepper Filled with Asparagus Risotto

Served with mixed leaf salad, parmesan cheese, aged balsamic dressing

Dessert

Served with a glass of Prosecco

Stade Court Homemade Cheese Mousse

Strawberry Cheese Cake with Chocolate Sauce

Duo of Lovers Chocolate Cake

Chef's Crème Brûlée

£31.95 PER PERSON