



La Crème de La Crème



at



Valentines Day Supper Night Feb 14th

Starters

Smoked Salmon and Prawns

Served with seeded bread and butter **£8.50**

Stuffed Portobello Mushroom (V)

Large mushroom stuffed with breadcrumbs, parsley and Cashel Blue cheese, with a salad garnish **£6.95**

French Onion Soup (V)(GF on request)

Served with Gruyere croutons **£6.95**

Vegetable Tartlet (V)

Roasted peppers, cherry tomatoes, asparagus, leeks and mozzarella cheese in a savoury egg custard, served with a salad garnish **£6.95**

Roasted Vegetable Filo Tartlet (V) (VE)

With a mixed salad garnish **£6.95**

Main Courses

Beef Wellington

Fillet of beef, covered with mushroom duxelles, wrapped in Parma ham and puff pastry, served with dauphinoise potatoes and seasonal vegetables and a red wine reduction **£26.00**

Fillet of Chicken wrapped in Parma Ham (GF)

Baked chicken breast fillet, stuffed with mozzarella, basil and sundried tomatoes, wrapped in Parma ham with a white wine, leek and cream sauce, served with dauphinoise potatoes or sauté potatoes and seasonal vegetables **£17.95**

Fillet of Salmon with Hollandaise Sauce (GF)

Poached Salmon with classic hollandaise sauce, served with new potatoes and seasonal vegetables. **£18.95**

Mushroom Stroganoff (V) (GF)

Mixed mushrooms, in a creamy white wine sauce, with wild rice and seasonal vegetables. **£16.95**

Chickpea and Spinach Curry (V) (VE) (GF)

Served with Basmati Rice. A flavourful, vegan dish **£16.95**

Potato side dishes and rice can be swapped, if you prefer

Desserts £6.95

Apple Tarte Tatin (V) served with clotted cream or custard
Crème Brûlée (V) (GF on request) with shortbread biscuit

Passionfruit and Lemon Curd Eton Mess (V) (GF)

Profiteroles (V) with a hot chocolate sauce

Vegan Chocolate Pots (V) (VE) (GF) with almond brittle

