



The Duke Of York  
**Valentines Menu**

*Starters*

**Butternut Squash soup**

*with crispy Sage and Apple croutons and a rustic crusty baked bread roll.*

**Baked Camembert**

*with Balsamic caramelised Onions and Wholemeal toasted fingers.*

**Mushrooms with Ricotta and Green Pesto**

*with a crisp Rocket leaf, Tomato and Cucumber garnish, dressed with virgin Olive oil.*

**Prawn and Goats Cheese Filo Parcels**

*with Crispy Red Chard and Coriander Leaf garnish and a Mint and Cucumber Yogurt dip.*

**Mains**

**Fillet steak and creamy Chanterelle Mushroom sauce \***

*with Dauphinoise Potato, pan fried Asparagus and Cherry vine Tomato.*

**Coq au Vin**

*with a rich creamy spring Onion and Chive Mash Potato and Rosemary and Thyme dumplings*

**Slow braised Lamb shank**

*with Fondant Potato, mixed buttered spring greens and a rich Mint and Red Wine Jus*

**Wild Mushroom and Chestnut cottage pie**

*with roasted root Vegetables and a rich Gravy*

**Pan fried Halibut with Citrusy Tomato's and Capers**

*with crushed buttered Garlic New Potato's and a trio of roasted sweet Peppers dressed with fresh Coriander*

**Desserts**

*Choose from the Desserts available on the day*

*£25 per person*

*\*£2 supplement*

*Booking essential – 01298 83345*