

The Hourglass  
Valentines Menu  
14/02/19

Wild Strawberry Prosecco Cocktail.

\*\*\*\*

Baked Brie In The Box Topped With Cranberry Sauce  
Served With Crusty Bread And Crudités For Two

Breaded King Prawns With Sweet Chilli Sauce And Rocket

Sun Blushed Tomato And Spinach Tart With A Goats Cheese Crumb

Rich Chicken Liver Pate With Red Onion Marmalade And Toast

\*\*\*\*\*

Baked Salmon With A Red Pesto Crust Served With A Char-Grilled Red Pepper  
And Tomato Sauce Served With Sauté Potatoes And Rocket Salad

Pan Roasted Chicken Breast Stuffed With Brie And Wild Mushrooms Wrapped In Parma Ham  
And Served With A Wild Mushroom Sauce  
Served With Mash Potatoes And Seasonal Vegetables

Slow Cooked Shank Of Lamb With A Moroccan Bean Stew

28 Day Aged Rump Steak With Chunky Chips And Garlic Mushrooms

Wild Mushroom Risotto Topped With Parmesan Shavings And Truffle Oil

\*\*\*\*

Strawberry Baileys Cheesecake Served With Cream

Lemon Tart With Vanilla Ice Cream

Profiteroles With Warm Chocolate Sauce

Sticky Toffee Pudding And Toffee Sauce

Brambly Apple Crumble And Custard

£21.50 two courses

£26.50 three courses