

The Lamb & Lark Inn

VALENTINE'S DAY MENU

Complimentary glass of bubbly and a rose for the Lady

TO ENTICE

Tomato and Roasted Red Pepper Soup
Served with a bread roll (V)

Chicken Liver and Clementine Pate
Served with onion chutney and toast

Smoked Salmon and Beetroot Terrine
With creamy cucumber salad

Baked Camembert to Share
With onion chutney and warm ciabatta bread



TO SEDUCE

8oz Rump Steak, chunky chips, vine tomatoes, baby mushrooms
and a peppercorn sauce

Confit of Duck with Red Cabbage and Winter Kale
Accompanied by Blue Vinny Dauphinoise potatoes

Cod Loin Wrapped in Smoked Salmon with a White Wine Sauce
*Served on a bed of watercress with Dauphinoise potatoes and
whole green beans*

Butternut, Brie and Beetroot Tart
With wheatberry, apple and cranberry salad (V)



TO TRIUMPH

White Chocolate Box
*White chocolate mousse with a raspberry coulis centre on an all
butter shortbread, finished with a white chocolate coating*

Caramel Cheese Cake
Decorated with Belgian chocolates

Lemon Tart
All butter gluten free pastry case filled with zesty lemon custard (GF)

Sticky Ginger Pudding
With ginger sauce

Champagne and Lemon Sorbet (GF)



TO FINISH

Coffee and Mints

Happy

Valentine's Day

2 COURSES ~ £22.95
3 COURSES ~ £27.95
(INCLUDING COFFEE)