



THE HOURGLASS VALENTINES DAY DINNER MENU

Homemade Butternut Squash and Rosemary Soup with crusty Bread and Butter

Prawn and Smoked Salmon Cocktail with Marie Rose Sauce and Brown Bread and Butter

Local Venison Sausage, Soused Red Onion and Rocket Salad topped with Crispy Parsnips

Creamy Spinach, Red Pepper and Goats Cheese Risotto with Garlic Bread



Griddled 10oz Sirloin Steak with a Creamy Mushroom, Brandy and Peppercorn Sauce, Chips and Fresh Vegetables

Herb stuffed Breast of Chicken wrapped in Pancetta, served on a bed of Green Beans, with Sun-blushed Tomato Dressing and served with Hot New Potatoes

Grilled Fillets of Fresh Plaice on wilted Spinach with a Prawn and Lemon Butter Sauce, served with Fresh Vegetables and New Potatoes

Asparagus, Oyster Mushrooms and Leeks in a Creamy Cheese Sauce, encased in Puff Pastry and served with Fresh Vegetables and New Potatoes



Homemade Toffee Cream Tart with Chantilly Cream

Passion Fruit and Mango Eton Mess

Homemade Strawberry Panna Cotta with Shortbread

Homemade Warm Chocolate and Banana Brownie with Vanilla Ice Cream and Chocolate Sauce



Complimentary Coffee/Tea

£33.50 per person 3 Courses

£28.50 per person 2 Courses