

The
FROCESTER
BAR • RESTAURANT • HOTEL
Valentines Menu

Glass of prosecco on arrival

Appetisers

Mixed mistoliva olives and feta cheese with mixed breads and balsamic oil

Starters

Roasted red pepper and tomato soup with basil and pine nut pesto and crusty bread

Smoked duck salad with pineapple pickle

Severn and wye smoked salmon with pickled beetroot, horseradish and date, walnut soda bread

Pan fried Shetland King Scallops with warm tomato chutney, rocket and roasted peppers

Main Courses

Stuffed Chicken Breast

Wrapped in parma ham, stuffed with chorizo, mozzarella and basil served with creamed leeks, toasted pine nuts and new potatoes

Pork Medallions

with cider and apple cream sauce, served with broccoli and new potatoes

Poached plaice fillets

stuffed with smoked salmon and samphire served with sautéed leeks and pink pepper corn sauce

Lentil, vegetable and hazelnut roast

wrapped in delicate filo pastry and served with wilted spinach, tomato and herb sauce and sautéed potatoes

Peppered 8oz Fillet Steak

Served with hand cut chips, savoy cabbage and claret, woodland mushroom and bacon sauce

Desserts

Dark chocolate and orange Fondant with vanilla ice cream

Lemon and lime posset with shortbread biscuits

Sticky toffee pudding with warm toffee sauce and vanilla ice cream

Amaretto and toasted almond crème brulee with shortbread biscuits

Banana fritters with toffee sauce and coconut ice cream

OR

Cheeseboard to share with selection of cheeses, bread, biscuits, grapes, celery, apple and chutney

Freshly ground coffee or tea with shortbread biscuits

(speciality coffees will be charged at full rate)

£80 per couple