



THE RED LION VALENTINES MENU

STARTERS

ROSEMARY & GARLIC STUDDED CAMEMBERT WITH CHUTNEY AND BAKED BREAD (FOR 2 TO SHARE)

ASIAN CARPACCIO BEEF SALAD WITH CRISPY NOODLES AND CORIANDER.

HOME CURED SMOKED SALMON WITH BABY POTATO, CRÈME FRAÎCHE & LEMON DRESSING.

MAiNS

FILLET OF BEEF ROSSINI: FILLET STEAK WITH A RED WINE, BACON AND MUSHROOM JUS. SERVED WITH ROASTED BABY CARROTS AND SWEET POTATO PUREE.

SALMON WELLINGTON: FILLET OF SALMON WITH WILTED SPINACH, ENCASED IN PUFF PASTRY, WITH A CREAMED LEEK AND MUSTARD SAUCE AND CONFIT POTATO.

COUS COUS STUFFED FLAT MUSHROOM, WITH GRILLED HALLOUMI AND SWEET CHILLI GLAZED POTATO.

DESSERTS

CHOCOLATE AND ORANGE TART WITH ORANGE CURD AND ICE CREAM (GF).

MANGO AND PASSION FRUIT BAVAROIS WITH MANGO COULIS & ALMOND BISCOTTI.

DEEP FRIED CHURROS WITH SALTED CARAMEL AND VANILLA ICE CREAM.

2 X COURSES £21.95

3 X COURSES £25.95