

VALENTINE'S MENU 2021

A Fresh Rose and a glass of Prosecco upon Arrival

STARTERS

Seared King Scallops

*With a cauliflower puree, Mini Potato Rosti,
Asparagus tips, pancetta Crumb & Lobster Sauce*

Whole Baked Camembert

With Crusty Baguette, Stokes Onion Chutney Celery Sticks

Homemade Crispy Scotch Egg

Served With a Mustard Hollandaise Baby Rocket and Amaranth Leaves

Crispy Shredded Duck Pancakes

Served with warm Pancakes hoi-sin sauce, cucumber and spring onion

King Prawn Pill Pill

King Prawns Cooked Together With Chilli, Garlic and Baguette Slices

Homemade Soup of the Day

Served with Crusty Baguette & Salted Butter

MAIN COURSES

Hand Cut 8oz Rump Steak

*Served with a plum tomato & Peppered garlic mushrooms
With hand cut steak chips, green beans & a Pepper Corn sauce*

Fender Classic Fish Pie

Salmon, smoked haddock, prawns in a creamy white wine sauce topped with cheddar mash

Pan-fried Stilton Chicken Breast

With potato gratin, Green Beans, asparagus finished with a bacon, Blue cheese sauce

Seared Barbary Breast of Duck

Served with potato Gratin, green beans, roasted beetroot & a Chinese hoi-sin & Garlic sauce

Steak, Kidney & Red Wine Suet Pudding

Roasted Garlic Parmentier potatoes, carrot and swede mash, buttered greens, & onion jus

Wild Mushroom Risotto

Served with Truffle oil, Rocket and Pecorino Style Cheese and Garlic Bread Side

DESSERTS

Bakewell Tart

Almond tart with a jug of custard and fresh Raspberries

Flaming Brûlée

Served With Orange Scented Sables

Melting Chocolate Fondant

Served with Roddas Clotted cream, chocolate sauce and chocolate soil

White Chocolate Cheesecake

With honey comb whipped cream and chocolate sauce

Fender Cheeseboard

Served with biscuits & chutney, grapes & celery

Coffee & Chocolates

£29.50 per Person