Talentines Menu



STARTER

Belly Pork
Served with caramelised apple, balsamic sauce and parsnip crisp

Camembert Wedges
Served on a bed of mixed leaves with a warm raspberry sauce

Mixed Tapas (To Share)

Mussels with white wine, chorizo and paprika, king prawns cooked in garlic and chilli oil, deep fried calamari, mushrooms sautéed in garlic oil served with Alioli and crusty bread

MAIN COURSE

King Prawn Linguine

King prawns sautéed with garlic, spring onions and cherry tomatoes tossed with linguine, pesto and rocket leaves served with garlic bread and topped with parmesan shavings

Steak Diane

8oz sirloin steak cooked to your liking topped with a creamy Diane sauce, served with chunky chips, mushrooms, tomatoes, peas and onion rings

Pan Fried Duck Breast
Served with a plum sauce, sweet potato mash and vegetables

Mushroom, Spinach and Asparagus Risotto (V) Creamy white wine risotto topped with parmesan shavings

DESSERT

Homemade Strawberry and Champagne cheesecake Served with fresh chocolate strawberries and Chantilly cream

Indulgent Chocolate Heart

Melt in the middle chocolate cake served with crème anglaise and vanilla ice cream

£45 per couple

Includes a bottle of Prosecco (or a beer if you prefer)

The Dacre Arms