

VALENTINES MENU

ANTIPASTI FOR TWO

Cured Meats Pancetta, Serrano, Ham Hock Terrine, Oven Baked Camembert with Rosemary & Thyme, Char Marinated Sweet Red Peppers, Sun Blush Tomato Tapenade, Artichoke Hearts, Salt & Pepper Crouton, Warm Olive Focaccia Bread, Onion Chutney, Horseradish & Beetroot Relish, Sticky Fig Chutney, Olive Oil and Balsamic Dip

MAIN

*8oz Sirloin Steak
Portabella Mushroom, Vine Cherry Tomato, Beer Batter Onion Rings, House Salad, Home Made Chips & Peppercorn Sauce*

*Grilled Fillet of Salmon
Salsa Verde, New Potatoes, Tender Stem Broccoli & Chantenay Carrots*

*Basil Pesto Gnocchi
Cream Pesto Sauce with Red Pepper, Courgettes, Mushroom & Olive and Sun Blush Salad
-Add Pan-fried Chicken with Thyme*

DESSERT

*Trio of Desserts
Cheesecake with Black Cherry Compote
Chocolate Brownie with Salted Caramel Sauce
Passionfruit Tart & Raspberry Sorbet*

£ 7 0 PER COUPLE - BOOKING ONLY
Dietary requirements available - please email
info@crofthotel.net or call 01325 720319