



THE ROYAL OAK, ST. VALENTINE'S MENU
SERVED ON THURSDAY EVENING
14TH FEBRUARY 2019



TWO COURSES £19.95 THREE COURSES £23.95

STARTERS

Chicken Liver Pate

Served with a tomato relish and warm toast

Trio of Breaded Cheese.

Brie, Goats cheese, and Stilton in a light breadcrumb with a red onion chutney

Coquilles St Jacques

Scallops and Salmon in a white wine sauce topped with creamy mashed potatoes and cheese

Velvety Tomato Soup

with a Parmesan Crouton

Crown of Melon filled with Forest Fruits

MAIN COURSE

FILLET STEAK (Approx 8oz) £3.00 Supplement

cooked to your liking with a choice of Pepper sauce or Bearnaise sauce served with Chipped potatoes

PORK WITH APRICOT AND STILTON

Pan fried Pork medallions on Black Pudding

with an Apricot and Stilton cheese sauce served with Saute potatoes

BRAISED BLADE OF BEEF

Cooked with red wine, smoked bacon and onions with a Horseradish mash potato

DUCK AND ORANGE

Roasted Duck Breast with an orange and Cointreau sauce

served with Saute potatoes

LEMON SOLE

Lemon Sole fillets filled with crab and poached in a lobster sauce,

Served with skinny French fries

SPANAKOPITA

A filo pastry pie filled with spinach, red onions, courgettes, feta cheese and Mozzarella, served with a side salad and skinny French fries

All the above main courses served with a medley of seasonal fresh vegetables

DESSERTS

Apple and Raspberry Crumble with custard

Bread and Butter pudding with custard

Sticky toffee pudding with toffee sauce and vanilla ice cream

Lemon Tart with fresh strawberries and cream

Chocolate and Baileys Irish cream mousse

or

A selection of cheese and biscuits

