

BOROUGH ARMS HOTEL

Tel: 01782 629421

Saturday 11th & Tuesday 14th February 2012

Served from 6pm to 9:30pm

3 Courses for £24.95 per person

St. Valentine's Dinner Menu

Starters

LOVE POTION

Chef's Homemade Tomato & Basil Soup Topped with Gruyere Croutons

LIQUOR LOVE

Trio of Parisienne Melon Marinated in Malibu & Ginger Syrup Accompanied with a Refreshing Passion Fruit Sorbet

HOOK, LINE & SINKER

Poached Salmon and Prawn Tower Laced with Watercress & Marie Rose Sauce

MELTING MOMENT

Deep Fried Wedges of Brie Served with a Crisp Side Salad

Main Courses

A RARE LOVE

Pan Fried Medallions of Beef Fillet Topped with Pate Croute and Served on a Rich Dianne Sauce

PECK ON THE CHEEK

Fillet of Free Range English Chicken Stuffed with a Red Pepper Mousseline Accompanied with a Tarragon & Mushroom White Wine Sauce

FROM ME TO EWE

Oven Roasted Rump of Lamb on Minted Potato Cake Veiled with Rosemary and Redcurrant Jus

ALL WRAPPED UP

Scottish Salmon & Baby Leaf Spinach En Croute Served on our Chef's Own Béarnaise Sauce

EARTHLY DESIRE

Roasted Red Pepper & Goats Cheese Tarts Served on Dressed Mixed Leaves (V)

Served with a bouquet of seasonal vegetables & potatoes

Desserts

HAND IN HAND

Homemade White Chocolate and Raspberry Cheesecake

FRUITS OF LOVE

Exotic Fresh Fruit Salad and Vanilla Pod Ice Cream

PASSIONATE DELIGHT

Passionfruit Crème Brulee and Shortbread Hearts

WAY TO YOUR HEART

Lover's Eton Mess - Sweet Chantilly Cream with Meringue Pieces and Fruits of the Forest

HAPPILY EVER AFTER

Freshly brewed coffee served with petit fours