

VALENTINES MENU

Du Vall's Restaurant

This menu is available from Saturday 11th February to Saturday 18th February

£35 per person, inclusive of 3 Course Meal and a glass of house wine

Note: The menu below is included within any half board packages booked, but does not include a glass of house wine per person

STARTERS

Fresh cream of tomato & basil soup topped with herby croutons (v)

Smoked Salmon & Crayfish Cocktail

Creamy Wild Mushrooms presented in a Pastry Basket (v)

Italian Platter; Parma Ham, Olives & Parmesan Shavings served on a Rocket Salad

MAIN COURSE

Chicken Breast filled with Mozzarella Cheese wrapped in Bacon on a Basil Cream Sauce

Pan Fried Rump of Lamb in a Rosemary and Redcurrant Jus

Salmon en Croute simply finished with a Dill Beurre Blanc

Vegetarian Wellington set on a pool of Provençal Sauce (v)

DESSERT

Rich Chocolate Torte & Bailey's Chantilly Cream

Drambuie Sponge & Brandy Custard

Exotic Fresh Fruit Salad

Selection of Continental cheeses