



RED LION

VALENTINE'S MENU

TO START

Duck & Brandy Arancini Balls
served with horseradish, Crème Fraîche and a crunchy salad

Grilled Sardines on Toast
with provençale veg and spinach oil

Pomegranate seeds, goat cheese and Pumpkin seed Salad
with a red wine reduction and mixed leaves

OR TO SHARE

Rosemary and Red chilli baked Camembert
served with vine tomato marmalade and rustic bread

Antipasti selection of
Iberico Ham, Olives, Manchego cheese, Humous, Chutney and rustic bread

MAIN COURSE

28 day dry aged 8oz Maxstoke Sirloin Steak
with grilled Vine Tomato, Garlic baked Mushroom, crispy onions, chunky Chips and Peppercorn sauce
(£5 supplement pp)

Crispy confit Duck leg
with sticky rice Spring Roll, ginger and Earl Grey jus and pickled Savoy Cabbage

Risotto of asparagus, mushroom and Stilton cheese
served with crispy Spinach and Truffle oil

Medallion of Pork wrapped in Serrano Ham
with a Carrot puree, Baby Leeks, Sultana jus and Beetroot fondants

Herb crusted salmon
served with creamy Saffron mash and Shellfish bubbles

TO FINISH

Honeycomb Golden nugget cheesecake
with Raspberry jelly and Chocolate dust

Bramley Apple crumble
with Vanilla Ice Cream and Cinamon Syrup

Chocolate Brownie
with Berries and Kirsch, dark Chocolate Ice Cream and Pistachio brittle

OR TO SHARE

Trio of Blue Cheese
with truffled Honey, caramelised Walnuts, Walnut Bread

Assiette of Chocolate
Chocolate Fondue, shortbread, Strawberries, Banana and Raspberries