

# VENUS RESTAURANT

*Valentines Evening Set Menu £47.95*

## *Starters*

*Prawn, Crayfish, Fresh Crab & Smoked Salmon Salad*

With Marie Rose Sauce

*Homemade Chicken Liver Pate*

Served with red onion chutney & Bloomer toast

*Crispy Deep Fried Brie v*

Served in a redcurrant and port jus

*Roasted Tomato & Basil Soup v*

With Mozzarella croutons & Truffle Oil

*Crème Of Garlic Mushrooms v*

*Asparagus Valentino*

Asparagus spears wrapped with smoked salmon, lightly coated in a crispy batter

And served with a salad garnish & garlic mayonnaise

## *Intermediate Course*

*Champagne Sorbet*

## *Main Course*

*Sirloin Steak 12oz (35 Day Dry aged)*

Served with mushrooms, tomatoes & Onion Rings

*Ribeye Steak 12oz (35 Day Dry aged)*

Served with mushrooms, tomatoes & Onion Rings

*16oz Pork Loin Steak Poivre*

Cooked in a creamy cracked peppercorn Sauce

*Roast Duckling*

Half a roast duckling, served with a tangy

Orange and grand Marnier sauce

*Braised Lamb Shank*

Cooked in a Rich Mint Gravy

*Mediterranean Chicken*

French trimmed Chicken breast stuffed with Feta cheese, Spinach & wrapped with smoked bacon,

Finished in a tomato, garlic & basil sauce

*Chicken Diane*

French trimmed chicken breast coated in a creamy Onion & mushroom sauce flamed in brandy

*Grilled Sea bass Fillets*

Simply Cooked with Olive Oil, Sea salt and Cracked Pepper

*Salmon Alexandra*

Salmon fillet cooked in a creamy white sauce finished with prawns

And asparagus and baked with a cheese & herb crumb

*Mediterranean Roasted Stuffed Pepper vg*

Filled with a mushroom rice, flavoured with a herbed tomato Ragu

*Mushroom Stroganoff v*

Mushrooms cooked in a creamy sauce flavoured with

Brandy & paprika and served with Patna rice

*Dessert Menu or Cheese Board & Port*

*Filter Coffee & Cream*

*Steak Sauces Available, Peppercorn, Diane or Stilton*