



Valentines Dinner

Friday 14th from 6:30pm

To get you in the mood, Prosecco & lime on arrival

Tried for the First Time

*Oxtail soup with a gruyère crouton
Crab, prawn & avocado salad with paprika mayonnaise
Chicken liver & port pate with quince jam & toast
Beetroot & goat's cheese filo tart with roquette & balsamic*

To Break the Ice

Raspberry sorbet drizzled with prosecco

Bringing it all Together

*Roasted local rump of lamb, butternut squash puree & redcurrant jus
Pan roasted fillet of hake with chorizo, beans & a tomato & thyme sauce
Aromatic Thai vegetable curry with rice, poppadum & mango chutney
28 day aged rib eye steak served with a bernaise sauce
Whole roasted Poussin served over creamed leeks with a sage & honey sauce

All served with steamy hot medley of vegetables and choice of potatoes*

The Indulgence

*Smothered in chocolate torte
Hot & sticky date pudding
Vanilla & mixed berry cheesecake with vodka macerated berries
Boozy crème brulee with cointreau
Platter of cheese to share*

Truffles, port & coffee

£40.00 per person



*A £10 per person non-refundable deposit is required to secure your booking.
Full payment and pre-order must be received no later than Friday 7th February*

*The Squirrel Inn Battle, North Trade Road, Battle TN33 9LJ
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