



# Valentines Dinner



Thursday 14<sup>th</sup> 7:00 for 7:30pm

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

## Tried for the First Time

Crayfish & Prawn cocktail

A medley of mushrooms with cream & dijon mustard sauce

Chicken liver parfait with sun-kissed relish

Creamy tomato & basil soup

## To Break the Ice

Champagne laced sorbet with sugar & spice topping

## Bringing it all Together

Tornados Rossini

*(Fillet steak served on toasted crouton with pate and a madeira sauce)*

Breast of chicken

*(wrapped in pancetta in a sunblushed sauce)*

Plump rump of lamb

*(with redcurrant & garden rosemary jus)*

Baked cod paupiette

*(with a chive & lemon butter)*

Roasted vegetable pithivier

*(served with basil oil)*

*(all served with steamy hot medley of vegetables & choice of potatoes)*

## The Indulgence

Smothered in chocolate torte

Hot & sticky date pudding

Straight laced crème brûlée

Boozy trifle

Platter of cheese to share

Truffles, port & coffee

**£35.00 per person**

*(£10 per person non-refundable deposit required to secure booking, pre-order required by Thursday 7<sup>th</sup> February)*

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

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