

Peasehill House
Valentine's Day Seductive Dinner Menu

£20 per person

Entrees

A nice pear of avocado, succulent prawns and a bloody Mary sauce.
Cream of love apple soup, a little soured cream and a warm bun from the oven.

Goat's cheese and caramelised onion between the sheets of filo pastry.

Finger licking good sesame chicken goujons with a hot and flustered curried mayonnaise.

Ripe and Juicy Galia melon with a Italian stallion piece of ham.

Seduce your taste buds with a smoked haddock Yorkshire rarebit with panache of tomato, onion and basil salad.

Tantalising hot and spicy chorizo sausage, bacon and mushroom penne pasta.

Main Deal

Succulent rump of lamb on a bed of spinach with a sensual redcurrant and rosemary sauce.

Prime and tender fillet steak, not battered and bruised, with a racy peppercorn sauce (£5 supplement).

Fancy a Duck, marinated in sweet honey, lemon and thyme, mystic oriental spring roll.

Coq au van with a full bodied red (please enquire)

Roses are red violets are blue this Seabass was caught just for you, little prawn risotto.

Fish netted salmon, going wild on a bed asparagus spears a with velvety tarragon hollandaise sauce.

Heart Shaped puff pastry box with a mingling together of mediterranean vegetables, melted cheese and a tomato sauce that will blow you mind.

All main courses served with a flourish of vegetables and potato's.

Afters

Every mans nightmare- spotted dick and custard.

Passion fruit cheese cake with an erotic fruit coulis.

Very Sticky toffee pudding, oozing with butterscotch sauce.

Burning with desire, crème Brulee with kirsch soaked cherries.

Rich, dark chocolate tart with rapidly whipped into a frenzy double cream.

A fruity number caressed into a brandy snap cup, creamy vanilla ice cream, red sauce.

Fancy a nibble of a cheesy cheese board, celery, apples and walnuts.

Coffee and melt in the mouth chocolate truffles
Or Straight Home?