



**Freke Arms**  
**Valentine Menu 2010**  
**Sunday 14<sup>th</sup> February**



***Starters***

- Cream of butternut squash and sweet potato soup served with a warm bread roll
- Homemade Wild Venison pate set on mixed salad leaves, served with Cumberland sauce and hot toast
- Smoked Scottish Salmon with north Atlantic prawns, set on a mixed leaf salad dressed with homemade Marie Rose sauce, served with brown bread and butter
- Deep fried herb breaded cambert cheese, set on mixed leaves salad and served with a red onion compote

**Main Course**

- Panfried chicken breast fillet wrapped in smoked back bacon with a creamy wild mushroom sauce
- Chargrilled English rump steak with a creamy black peppercorn, stilton and spring onion cream sauce
- Tuna steak fillet set on roquet salad, cherry tomatoes, red onions and roasted red peppers drizzled with balsamic vinegar reduction
- Trio of welsh lamb cutlets set on sliced sauté potatoes with a fresh minted red wine sauce
- All the above meals are served with fresh vegetables of the day and new potatoes

**Desserts**

- Profiteroles filled with sweetened whipped cream and drizzled with a warm dark chocolate sauce
- Cherry bakewell cheesecake with vanilla ice cream and strawberry coulis
- Warm banana and toffee sponge pudding with dairy vanilla custard
- Farmhouse Mature Cheddar and Stilton cheese board served with grapes, Branston pickle and mixed cheese biscuits

3 Course Menu £ 19.95

Advance booking advisable

Tel: 01793 762297

