

**FREKE ARMS
VALENTINE MENU 2012
TUESDAY 14TH FEBRUARY**

STARTERS

**SEARED MARINATED KING PRAWNS IN CHILLI AND LIME SET ON
ROCKET SALAD AND A SWEET RED PEPPER DRESSING**

**DUCK AND FIG PATE WITH PISTACHIO NUTS WRAPPED IN PARMA HAM
WITH OUR HOMEMADE RED ONION CHUTNEY AND TOAST**

**HOMEMADE BUTTERNUT SQUASH AND SWEET POTATO SOUP WITH A
WARM HALF BAGUETTE**

**DEEP FRIED ROSEMARY AND GARLIC CRUSTED BRIE WEDGES WITH A
CRANBERRY AND ONION COMPOTE**

MAINS

**CHARGRILLED ENGLISH SIRLOIN STEAK WITH A CREAMY
PEPPERCORN SAUCE AND WATERCRESS GARNISH**

**PAN FRIED SALMON FILLET SET ON A BED OF GREEN ASPARAGUS
SPEARS WITH TARRAGON AND LEMON HOLLANDAISE SAUCE**

**CHICKEN BREAST WRAPPED IN SMOKED BACON WITH A WILD
MUSHROOM CREAM SAUCE**

**FOUR CHEESE TORTELLONI PASTA WITH SWEET TOMATO AND BASIL
SAUCE TOPPED WITH MATURE CHEDDAR CHEESE**

**ALL MAIN COURSES ARE SERVED WITH BUTTERED SEASONAL
VEGETABLES AND NEW POTATOES**

DESSERTS

**BANOFFEE PIE WITH BANANA SLICES, SWEET TOFFEE SAUCE AND
LASHINGS OF WHIPPED CREAM ON A DIGESTIVE BISCUIT BASE
DRIZZLED WITH CHOCOLATE AND TOFFEE SAUCE**

LEMON TART WITH RASPBERRY COULIS AND CRÈME FRESH

**CHOCOLATE PROFITEROLES FILLED WITH DAIRY CREAM AND COVERED
IN A WARM DARK CHOCOLATE SAUCE**

**MATURE ENGLISH CHEDDAR CHEESE AND STILTON WITH GRAPES,
PICKLE, AND CREAM CRACKERS**

**3 COURSE MENU £ 18.95
ADVANCE BOOKING ADVISABLE
TEL: 01793 762297**