

The Shuckburgh Arms

VALENTINES EVENING – WEDNESDAY FEBRUARY 14th

A 3 course meal at £27.00 per person



To Begin..

Cornish Crab & Baby Prawn Cocktail - marie rose sauce

Sweet Melon & Parma Ham Salad – mango dressed peashoot salad

Grilled Cypriot Halloumi –Greek olives, hummus and pitta, balsamic glazed leaves

Sauteed King Prawns – Lemon & Garlic butter, freshly baked ciabatta

To continue ...

Cannon of Pork Fillet – a cider & sage jus, dauphinoise potatoes and fresh vegetables

Mediterranean Vegetable Wellington (V) – fat chips and mixed salad

Grilled Extra Matured (28 day) Sirloin Steak Au Poivre (10oz) – Portobello mushroom, fat chips , black peppercorn sauce and green salad

Pan Fried Duck Breast (cooked pink) – juniper berry, redcurrant and port jus, dauphinoise potatoes and fresh vegetable selection

Grilled Fillet of Sea-bass – seafood beurre blanc, charlotte potatoes and fresh vegetables

To Finish..

Chocolate Truffle Cheesecake – chantilly cream and berry coulis

Sticky Toffee Pudding – butterscotch sauce and Vanilla bean ice cream

Lemon & Fresh Raspberry Posset Eton Mess - meringue

Dessert Wine: 10% vol Sweet Orange Muscat & Flora - **£4.80** - 100ml