



Valetine's Menu

Kir Royale Cocktail £8

To Start

"Hot Date" (to share) £13

baked burrata with njuda paste & pesto crumble

"All Covered Up" £8

panko crumbed cup mushrooms filled with chicken liver pate

"Hot Bed" £8

king prawns in a steaming skillet with a chive, vermouth & cream flambe

"Indulgence" £8

delicately light tempura vegetable with garlic mayo dip

"The Boss - "she likes it in a cup" £7

french onion soup topped with herb crouton & comte cheese

Mains

"A Darne-Ling" £19

grilled darne of salmon with a cream & saffron sauce

"Plump Rump" £24

pink rump of lamb served with a redcurrant, mint & rosemary jus

"The Master's Choice" £32

prime beef fillet served with a burgundy & mushroom sauce

"Keep a Breast of Things" £19

chicken breast filled with mozzarella & sun kissed tomatoes,
in a cream & basil sauce

"Yes Dear" £18

ripened sweet pepper filled with tomato & mushroom kiss kiss, (sorry cous cous),
with a sweet basil sauce

All served with a medley of green vegetables & confit potatoes

Desserts

"Lush" £8

lemon posset served with shortbread

"Hot Stuff" £8

steamed date pudding with caramel & butter sauce

"What a Mess" £8

crushed meringue with cherry brandy cherries, whipped cream
& vanilla ice cream

"You're My Passion" £8

Madagascar vanilla & passion fruit cheesecake

"How very Fruity!" £8

macerated fresh fruit bowl topped with sorbet

"I've Got a Headache!" £14 or £9

Cheeseboard to Share (or not)



Aftercourse

Americano or Tea served with a Homemade Rum Truffle

Menu available on both Friday, 14th February & Saturday, 15th February

To Book

Please Call 01424 772717

A £10 per person deposit is required at the time of booking. This is refundable up to 48 hours before your booking

Pre-order

This is required 7 days before your booking. Please either telephone or email us
at

squirrelinnbattle@gmail.com