

The Wiltshire Valentine's Dinner

Saturday 10th February & Wednesday 14th February

Come And Join Us For A Romantic 3 Course Dinner!

Complimentary Glass of Prosecco on Arrival

Starter Options

Smoked Chicken & Herb Terrine, Served with a Micro Salad, Tomato & Onion Chutney and Wholemeal Toast

Tomato Soup, Kissed with Basil & Pesto Croutons

*To Share – Baked Camembert Cheese, Set on Rocket Leaves Drizzled with Balsamic Syrup, Cranberry Sauce,
Served with Crusty Bread*

Main Course Options

Fresh Butterfly Seabass with King Prawns in a Garlic & Parsley Sauce with Lemon, Served with Fine Green Beans, Baby Chantenay Carrots & Chive Infused Crushed New Potatoes

10oz Sirloin Steak with Pink Peppercorn & Brandy Sauce, Served with Fresh Asparagus, Grilled Tomato, Field Mushroom & Dauphinoise Potatoes

Breast of Chicken, Stuffed with Bacon & Cheddar Cheese, Wrapped in Puff Pastry and Served with Fine Green Beans, Baby Chantenay Carrots, Dauphinoise Potatoes & Stilton Cream sauce

Dessert Options

Trio of Chocolate Mousse Torte, Served with Raspberries, Fruit Coulis and Chantilly Cream

Orange Crème Brulee, Served with Fresh Berries & a Mango Coulis

The Wiltshire's Individual Cheese Platter

£24.50 per Person

Bookings Available From 6pm – 9pm

Please Book At the Bar & Restaurant or Call 01793 849999