

The STAFFORD *Enjoy our* VALENTINES SPECIALS

The FIRST Course £5.95

The STAFFORDS Melting Moment – The Perfect Combination

Lancashire Black Pudding wrapped in Filo Pastry, topped with Pancetta and accompanied by a fresh Basil Salsa

The SPICE of the Night – Heat it Up

Garlic & fresh Chilli pan-fried King Prawns on a Pea & Mint Puree finished with Wild Rocket

The MELTING Moment – Must be Love

Field Mushroom filled with the Stafford homemade Pate, coated in golden Breadcrumbs and served with a Cumberland Sauce

The COOL Sensation – A Fruity Moment

Fresh Melon, Raspberries and Blackberries marinated in Lime Vodka, then finished in a Mint Mascarpone & Savoury Sesame Seed Shortbread

The MAIN course

The MELT DOWN – Indulge £15.95

Balsamic & Herb Marinade Sirloin Steak cooked medium, then filled with a crumbled Blue Cheese accompanied by a Wild Rocket and Parmesan Salad

The RICH – and Famous £12.95

“Posh Fish n Chips” – 5oz Cod, King Prawns and 4oz Salmon Fillet, all in a fresh homemade Bass Ale Beer Batter, minted Peas, Tatare Sauce and Lemon Wedge

The SAUCY ONE- with Love £14.95

Lamb Steak with a French Mustard, Garlic & Herb Crust oven roasted and served pink with a Redcurrant Sauce

The NOT SO – Quiet One £9.95

Fresh Tagliatelle tossed with Baby Corn, Mixed Peppers, Mange Tout, Mushrooms then topped with roasted Vine Tomatoes and finished with a sprinkling of fresh Chillies, Coriander, Cream and a hint of White Wine

The SWEET course £4.95

A PASSIONATE – Moment

A Passion Fruit Cheesecake served with a Fruit Berry Coulis and a creamy Vanilla Ice Cream

The HEARTS – Desire

Choux Paris Breast with freshly Whipped Cream

The BOLD – and Beautiful

Square Chocolate Granache Tart served with lashings of Whipped Cream

The TINGLE – and Tangle

Zesty Lemon and Lime Meringue Pie served with creamy Vanilla Ice Cream

A FATAL – Attraction

Raspberry & Champagne Torte with an abundance of freshly Whipped Cream

The OLD – Favourite

Rich and Moist Hot Chocolate Fudge Cake with Chocolate Sauce and Fresh Cream

The NIGHT Course £5.25

Keep the Night Alive

with a selection of Cheeses with Biscuits

Then finish with freshly Brewed Italian Filter Coffee

Add a Liqueur to your Coffee and Finish with an indulgent, Amaretto, Baileys, Drambuie or Brandy

Tuesday 14th February is the actual day we declare our un-conditional love to the one we cherish most. Every lady dining on 14th will receive a beautiful Rose and complimentary fine French Chocolate Truffle