

The York Hotel

Valentine's Menu 2018



STARTERS

Cream of Tomato and Basil Soup (v)

Served with a warm bread roll

Cous Cous Salad (GF)

Chargrilled chicken & roasted peppers served on a bed of mixed leaves, drizzled with lemon & lime dressing

Crab and Prawn Cocktail

Served with Marie Rose sauce, crisp salad and petit pain

Liver and Port Pâté

Chicken liver and port pâté, served with melba toast and Cumberland sauce



MAINS

Maple and Hickory Salmon

Marinated oven roasted salmon, served over Asian greens and crushed new potatoes with a sour cream dressing

Broccoli and Cheddar Bake (GF) (V)

Rice pasta served with broccoli in a creamy cheese sauce, topped with a crispy crust

Carpetbag Steak

Prime sirloin steak stuffed with a rich liver pâté grilled to order, finished with a stilton glaze

Chicken à la York

Boneless chicken breast filled with Italian cream cheese, wrapped in a smoked streaky bacon, cherry tomato & basil sauce



DESSERTS

Homemade Double Chocolate Brownie

Served with Chantilly vanilla cream

Lemon & Strawberry Cheesecake

Set on baileys infused biscuit base topped with sugar hearts

Continental Cheese Selection (GF)

Selection of cheeses and biscuits, served with celery sticks and grapes

Fresh Peach and Raspberry Flan

served with vodka jelly shot

♥ **Price: £29.95 per person** ♥
includes a glass of Prosecco

All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.

(V) – Vegetarian

(GF) – Gluten Free