

Falcon Manor Hotel

VALENTINES DINNER MENU 2012

STARTERS

BLOODY MARY SOUP

Rich plum tomato soup with a hint of spice & a dash of vodka

DUCK LIVER, PORT & ORANGE PATE

Served with Melba toast, red onion marmalade & a little salad

RACK OF BABY RIBS

Half rack of barbeque flavoured ribs, homemade coleslaw & a little salad

OAK SMOKED SALMON

Scottish smoked salmon, served with a light lime crème fraiche & wholemeal bread & butter

WILD MUSHROOM PITHIVIER

Sautéed wild mushrooms in a creamy white wine sauce, served in a puff pastry case

MAIN COURSES

ENTRECOTE BORDELAISE

Prime Yorkshire Sirloin steak coked to your liking with a classis red wine & shallot sauce, served with chateau potatoes

RACK OF DALES LAMB

Roast rack of lamb with a herb & garlic crust, shallot & red wine jus, served with minted creamed potatoes

MEDALLIONS OF PORK FILLET

Pan fried with bacon & cider cream sauce, sat on a bed of black pudding crushed new potatoes

CHICKEN SUPREME

Roast breast of chicken, wrapped in Parma ham, with tomato & garlic sauce sat on a bed of pesto linguine

BAKED FILLET OF TROUT

Cooked in parchment with almond & lemon butter, finished with toasted almonds, served with dill new potatoes

RUSTIC ASPARAGUS, TOMATO & COURGETTE TART

Homemade short crust pastry tart, topped with Feta cheese, served with a warm red pepper coulis & a dressed side salad

SELECTION OF SWEETS OR YORKSHIRE CHEESES

COFFEE & PETIT FOURS

Our suppliers advise us that all our ingredients are GM free.

If guests have any particular preferences of how they enjoy their meat, please don't hesitate to ask a member of staff

Guests ordering meats that are cooked blue, rare or medium rare do so at their own risk

We respectfully ask that customers switch off their mobile phones whilst dining in the restaurant