

The Bull Inn

The Restaurant

St. Valentine's Day

Menu

£39.95 per person plus 12½% Service Charge



Complimentary glass of Champagne on arrival

Starters

Asperges

Asparagus served with hollandaise or butter

Crêpe au Fruits de Mer

A selection of seafood poached in a lobster sauce and brandy, rolled in a pancake topped with white wine sauce and finished with a light parmesan glaze

Scallops Maison

Scallops rolled in bacon cooked in white wine and lemon juice

Saumon Fumè

Scottish smoked salmon served with lemon

Jambon de Parme au Melon

Slices of melon topped with Parma ham

Cocktail de Crevettes

Peeled prawns served on a bed of lettuce and topped with cocktail sauce

Main Course

Entrecôte Grillée Trois Façons

Grilled sirloin steak served plain grill or topped with melted mature stilton or served with a pepper sauce

Loup de Mer avec Petit Pois à la Française

Poached fillet of Sea Bass served on a creamy bed of onion, lettuce, bacon and peas

Homard Thermidor

Lobster sautéed in butter with shallots, brandy, white wine, cream, English mustard, finished with a light parmesan glaze

Supplement £5

Poitrine De Canard Rôti

Roast breast of duck served with orange liqueur sauce or apple sauce

Carre d'Agneau

Carved roast rack of lamb garnished with mushrooms and tomatoes served with mint sauce

Crevette Thermidor

King prawns sautéed in butter with shallots, brandy, white wine, cream and English mustard served with duchess potato

Main course dishes shall be accompanied by a full selection of vegetables and potatoes



Desserts

Chariot de Desserts

A selection of sweets from the house sweet trolley



Coffee

Accompanied by chocolate mints and chocolate truffles