

# Valentines Candle Lit Dinner

## In The Wild Boar Restaurant

Thursday 14th February 2019

Enjoy an intimate 4 course dinner in one of the finest Restaurants in the area

#### Starters

Potted Brown Shrimp L Crab £ 1.00 supp

With Peppery Radish Salad L Crisp Sour Dough

Chicken L Pesto Tagliatelle

Fresh Home Made Saffron Pasta Finished with Parmesan Shavings

Creamy Garlic Mushrooms in White Wine L Tarragon Sauce

Served on a Crispy Ciabatta Bruschetta

Butternut Squash L Red Pepper Soup

With Garlic L Thyme Croutons L Truffle Oil

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### Main Course

Sauté Fillet Medallion L Braised Beef £2.00 supp
with a Rich Burgundy Wine L Mushroom Sauce
Pan Fried Pork Fillet L Black Pudding L Pulled Pork Fritter
with a Crider, Apple L Sage Jas
Black Pepper Roasted Salmon Filet
with Creamy Leeks and Courgette
Goats Cheese L Beetroot wellington (v)
With Red Wine Jus

Served with Chef's Choice of Fresh Market Vegetables

#### Sweet Course

Home Made Crème Brulee
Served with Raspberry Compote I Short Bread
Fresh Vanilla Crepe
with Vanilla Seed Ice Cream I Warm Belgian Chocolate Sauce
Yorkshire Parkin
with Toffee Sauce I Clotted Cream
Selection of Cheese I Biscuits £1.50 supp
with Crisp Celery I Grapes

### £26.00pp

A deposit of £10pp is required to make a reservation

Why not include an overnight stay with champagne breakfast in bed. Please telephone the hotel reception on **01246 435226** to check availability or make a reservation.