



VALENTINE MENU 2012

Soup of the day with Molly's Chocolate Stout wheaten bread (v)

Tempura of Strangford oysters with crispy rocket and chilli dipping sauce

Pancetta, sage and roast butternut squash orzo pasta with herb crumble

Warm salad of feta cheese, artichoke hearts with leek and basil dressing (v)

Chargrilled ribeye of Irish Angus with chunky chips, confit tomatoes and béarnaise sauce. (£4 supplement)

Pan roasted breast of chicken stuffed with pork and leek. Served with champ, tarragon and mushroom butter

Pan-fried fillets of sea bass with lemon and dill roast potatoes, Atlantic shrimp and saffron velouté

Wild mushroom stroganoff, smoked garlic potatoes and dressed green leaves. (v)

Sides £2.95 – each portion serves 2 people

Chunky chips, smoked garlic potatoes, roast root vegetables, green salad.

Rhubarb, orange and ginger crumble with crème Anglaise

Belgian chocolate brownie with Molly's Chocolate Stout ice cream and rich chocolate sauce.

Just jersey ice cream sundae with blood oranges, raspberry coulis and nutty praline

Apple, cinnamon and raisin brioche bread and butter pudding with Calvados custard

A selection of cheese from the four provinces with Ditty's biscuits and Molly's chutney

*£65 per couple including a bottle of wine**

**From the Valentine's day selection*

www.mollysyard.co.uk