

# ST. VALENTINE'S DAY @ THE CROSS KEYS

14<sup>TH</sup> FEBRUARY 2009  
£29.95 PER PERSON

*A complimentary Bottle of Bubbly with every Booking*

## TO START...

*Seared Black Pearl King Scallops (Andersons Shellfish, Cleethorpes) sat on a Puree of Crushed Pea & Truffle and dressed with White Truffle Oil*

*Ideal to share ~ Oven Baked Whole Camembert (Babbits of Louth) served with Home-Baked Crusty Bread & a Wild Berry Compote*

*Deep Fried Rock Oysters (Andersons Shellfish, Cleethorpes) ~ Fresh Rock Oysters deep fried in the Lightest Lemon Tempura Batter served with Lemon Wedges & Watercress Leaves*

*Pan Seared Calf's Liver (Glebe Farm, Market Rasen) sauté in Butter sat on Black Pudding and dressed with Sun-dried Tomatoes & an English Mustard Cream*

## TO FOLLOW...

*Pan Seared Fillet of Dover Sole ~off the bone~ (M&J Seafoods, Grimsby) served with French Green Beans, Sun-dried Tomatoes and dressed with a Lemon & Prawn Butter*

*Wellington of Wild Mushroom & English Brie (Babbits of Louth) served with a Ratatouille of Roasted Vegetables dressed with a Crushed Pea Cream*

*Classic Fillet of Beef Rossini ~ Medallions of Prime Lincolnshire Red Fillet (Glebe Farm, Market Rasen) topped with Rich Home-made Chicken Liver Pate on a Baked Croute served with Gratin Potato & Sauce Forrestier*

*Pot Roasted Supreme of Guineafowl (The Lincolnshire Game Company) dressed with sauté Oyster Mushrooms, an Apple & Plum Compote and a Reduction of Taylor's Vintage Port*

## AND FOR PUDDING...

*Classic Vanilla Pod Crème Brulee with English Strawberries & Home-made Butter Biscuits*

*A Rich Chocolate & Raspberry Tart served with Refreshing Raspberry Sorbet*

*Classic Lemon Tart with a Passion Fruit Coulis and Home-made Vanilla Pod Ice Cream*

*Vintage Stilton & Port ~ A Wedge of Best Vintage Stilton (Babbits of Louth) served with Baked Biscuits, Butter, Home-made Chutney & a Tot of Taylor's Vintage Port*

