

Valentines Weekend Menu

@ The Red House, Caverswall
Saturday 13th & Sunday 14th February 2010

~Starters~

Homemade Leek & potato soup, with crusty bread & butter.
Garlic mushrooms, with crusty bread & butter.
Black pudding & Stilton salad,
Cold roasted vegetables with feta cheese drizzled with sundried tomato.
Smoked mackerel pate, with brown bread
& butter.

~Main Courses~

Casserole of seasonal game with apple and sage baked for hours and served
with real chips and vegetables.
Chicken breast covered with Andrea's home made Stilton & mushroom sauce
served with potatoes and vegetables.
Fillet of Salmon served with our home made sundried tomato, crab and white
wine sauce, with potatoes and vegetables.
Ham and Eggs - "local Saddleback" dry cured ham, roasted here, sliced and
served with two free range eggs and our proper chips.
Mushrooms filled with a goat's cheese and sage stuffing topped with gruyere
cheese, baked in the oven and served with garlic bread and salad.
Locally sourced Sirloin Steak served with onion rings, mushrooms, tomato,
real chips and peas.

~Desserts~

Eton Mess – strawberries, meringue and fresh cream, all mixed together.
Apple pie – served with fresh cream, custard or ice cream.
Baileys cheesecake served with fresh cream or ice cream.
Nut Fudge pudding – choc brownie, vanilla cheesecake served warm with choc
sauce and ice cream.

£13.95 Per Person

We will be doing two sittings 6 till 7p.m. then 8 till 9p.m. on both
Saturday and Sunday evenings.
The table will be yours for one and a half hours.
Please pre order your meals to avoid disappointment on the night.

Phone: (01782) 395874

Web: www.the-red-house.co.uk