



Valentines Dinner Two Courses & Glass Kir Fizz £35pp

(Extra course £9.50)

Starters

Pan fried Chicken Livers on brioche toast, balsamic glaze

Fresh Asparagus Soup, crusty bread

Deep fried Brie, mixed leaves, cranberry

Mains

Breast of Chicken, flamed in brandy mushroom & cream, with mash

Pan fried fillet of Sea Bass, wild rice

Wild mushroom Risotto with parmesan twist

All served with stir fry vegetables

Desserts

Chocolate Marquise with vanilla ice cream

Raspberry & white chocolate Cheesecake, whipped cream

Fresh Lemon Posset with shortbread biscuit



A discretionary 10% service charge will be added....

We work with a very young enthusiastic team here at the Kings Oak All feedback both positive & negative is greatly appreciated