



THE FARMHOUSE

AT FINCHAM • ESTD. 2020



# VALENTINE'S MENU

Three Courses for £32

## STARTERS



Brisket & cheddar croquettes, served with rocket salad  
& red wine jus dipping sauce

Chilli & garlic butter king prawn skewer served with leaf salad

Garlic & rosemary baked camembert served with red onion chutney  
& toasted ciabatta for dipping

Sautéed mushrooms in a creamy herb sauce, served on a toasted ciabatta with rocket

## MAINS



Goddard's 10 oz Sirloin steak, served with dauphinoise potatoes,  
green vegetables & red wine jus

Seafood linguine, mussels, squid & prawns, served in a  
lightly spiced tomato sauce with garlic ciabatta

Herb crusted chicken supreme, served with roasted new potatoes,  
green vegetables & creamy pesto sauce

Roasted vegetable torte, served with garlic butter new potatoes & mixed salad

## DESSERTS



Chef's sticky toffee pudding served with vanilla bean Ice cream

Strawberry velvet duo, layers of red velvet cake & strawberry cheesecake,  
served with strawberry sorbet & compote

Chocolate fondant with a gooey chocolate centre, served with vanilla bean ice cream

White chocolate & lemon trifle, a delicious blend of limoncello soaked sponge,  
zesty cream, white chocolate crumb & candied lemon

