



THE CROWN INN
WOOLHOPE

Valentines Day 2010

To Start

Leek and Potato soup.

½ dozen Jersey Rock Oysters .

Monkland Sage cheese Soufflé with Creamy Mushrooms.

Game Terrine with Pear Chutney

Main Courses

*Rib Eye of Beef with Spring Onion Mash, roast carrots and a Thyme and Red
Wine reduction.*

Wild Mushroom Risotto with deep fried sage

*Chicken breast stuffed with dolcellate and sunblushed tomato, served with red
pesto dressing, leeks and baby potatoes.*

Sea Bass fillet with sizzled ginger, spring onion and chilli noodles.

Puddings

Lemon Tart with Cream

Chocolate Fondant (the bad boy!) with Vanilla Ice Cream

Vanilla Crème Brule with Shortbread

Hereford Hop and May Hill Green with Biscuits and Pickles

3 Courses £25