



THE
ELLERBY
• RESIDENTIAL COUNTRY INN •



2019 Valentine's Day Menu for The Ellerby Country Inn

£29.95 per person

Pre-order only – call 01947 840342 to book

Starters

- Homemade cream of roasted tomato and basil soup served with a warm bread roll.
- Baked whole camembert cheese with garlic and rosemary, served with crisp, mixed lettuce leaves, with a warm cranberry dressing and a hot baked petit pain roll.
- Strips of sirloin steak, in a light crispy coating with red onion and tomatoes. Served on dressed mixed leaves, served with a sweet chilli sauce.
- Whitebait served with a caper side salad and tartare sauce.

Palate Cleanser

Mango sorbet.

Mains

- Baked seatrout served with diced herb potatoes and salsa verde.
- Oven roasted chicken breast served on fondant potato with a bacon and mushroom Madeira sauce.
- Slow braised beef bourguignon in a bacon, shallot and mushroom rich red wine sauce. Topped with herb scones.
- Creamy wild mushroom risotto bound together with white wine, garlic and thyme. Topped with parmesan shavings.
- 16oz T-Bone steak cooked to your taste. Served with onion rings, tomato, mushrooms and homemade super chunky chips. (£8 supplement)

All mains served with the chef's selection of veg

Sweets

- Homemade passion fruit posset served with a heart shaped shortbread.
- Homemade apple crumble served warm with vanilla ice cream.
- Homemade chocolate brownie served warm with vanilla ice cream.
- Stilton, brie and matured cheddar cheese, served with grapes, walnuts, cracker biscuits, homemade apple chutney and butter.
- One to share – Dessert trio - portions of our passionfruit posset, apple crumble, and chocolate brownie with vanilla ice cream.

Tea or coffee, served with a chocolate mint.