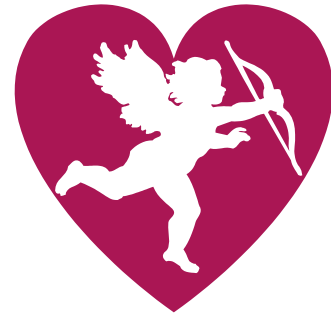




*Valentines Day Dinner*

*Wednesday 14<sup>th</sup> February 2018*

*Valentines Day comes but once a year  
So make sure you share it with someone you hold dear  
Flowers & Candles will help you on your way  
To being together for the rest of your days*



***Order Form***

*Name :* .....

*Contact N° :* .....

*N° of Guests :* .....

*Preferred Time :* .....

Name				
Soup				
Prawns				
Mushrooms				
Combo				
Sirloin Steak				
Chicken				
Sea Bass				
Brie Crumble				
Schnitzel				
Mille Feuille				
Choc Fudge				
Roulade				
Cheesecake				
Dip & Lick				
Ice-Cream				
Cheeseboard				

***Roses are Red***

***Violets are Blue***

***There is nothing so Special  
As a Candlelit Dinner for two***



***Enjoy your meal in relaxed surroundings  
accompanied by the live classical guitar of***

***‘Haydon Bonadie’***

***Menu & Order Form***

***2 Courses £19.95 per person***

***3 Courses £24.95 per person***

The Village Inn, Bell Lane, Liddington, Nr Swindon,  
Wiltshire, SN5 0HE  
Tel: 01793 790314  
Email: [thevillageinnliddington@gmail.com](mailto:thevillageinnliddington@gmail.com)  
Website: [www.villageinn-liddington.co.uk](http://www.villageinn-liddington.co.uk)

## Starters

### Sensual Soup GF

*A heart warming bowl of Broccoli & Stilton soup kissed with cream*



### Seafood Serenade GF *if requested*

*Perky Icelandic prawns delicately interleaved with creamy Marie Rose sauce, served on a bed of mixed leaves with brown bread & butter*



### Creamy Garlic Mushrooms GF *if requested*

*Served on crostini with a salad garnish*



### Finger Lickin' Combo

*Get just a little messy with this sharing platter of breaded chicken goujons, onion rings, duck spring rolls, breaded mushrooms & spicy potato wedges served with a selection of dipping sauces for two to share*





## Main Courses

### Sexy Sirloin GF

*Tickle your tonsils with a sumptuous hunk of meat finished with a red wine, sweet pepper & mushroom sauce*



### Chicken ménage a trois GF

*Plump chicken breast stuffed with home cooked ham and cheddar cheese and dressed in a homemade mushroom and white wine sauce*



### Basking Sea Bass GF

*Fresh fillets of Sea Bass laid in a pan & dressed in a lemon caper sauce*



### Brie Crumble

*Rich & creamy Brie sauce with layers of fresh potato & courgette, topped with breadcrumbs, almonds, cheese, sesame seeds & parsley crumble*



### Pork Schnitzel GF *if requested*

*Succulent Pork steak coated in a lemon & thyme breadcrumb*

*All the above served with Lyonnaise potatoes & fresh seasonal vegetables*





## Desserts

### Scrumptious Strawberry Mille Feuille

*Delicate layers of flaky pastry sandwiched with freshly whipped double cream & sweet strawberries*



### Irresistible Chocolate Fudge Cake

*Lusciously filled & topped with chocolate, this cake is to die for – a chocolate lover's delight*



### Banoffee Meringue Roulade GF

*Layered crunchy meringue with caramel toffee & banana flavoured whipped cream*



### Raspberry Ripple Cheesecake

*Smooth rich vanilla cheesecake on a buttery biscuit base swirled with raspberry ripples*



### Dip & Lick GF

*A selection of sweet strawberries, plump marshmallows & pineapple to dip into a warm Belgian chocolate sauce, for two to share*



### Ménage à Trois GF

*Honeycomb, Sticky Toffee & Vanilla ice-cream*



### Two in a Bed (GF *if requested*)

*Be adventurous with a cheese platter to share with 2 glasses of velvet ruby port & grapes*



## Coffee

*Freshly ground coffee and rich mint chocolate*

 = Vegetarian / GF = Gluten Free

Please inform your server if you require Gluten Free