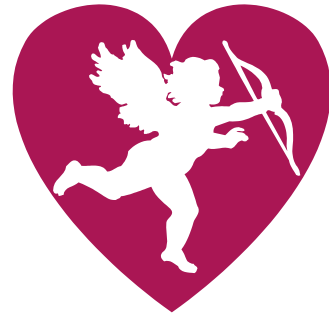




*Valentines Day Dinner  
Thursday 14<sup>th</sup> February 2019*

*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:* .....

*Dietary Requirements:* .....

Name				
Soup				
Prawns				
Goats Cheese				
Combo				
Sirloin Steak				
Chicken				
Salmon				
Lasagne				
Pork				
Crumble				
Cheesecake				
Roulade				
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 *if requested*

*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 Goats Cheese Salad GF

*Grilled Goats Cheese salad with roasted walnuts, beetroot &  
balsamic dressing*



### 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*



### Fantasy Fish GF

*Sitting pretty, a lightly poached Salmon supreme served with a  
white wine sauce*



### Vegetable Lasagne

*Vegetables layered between sheets of pasta, topped with the  
silkiest smooth béchamel sauce & grated cheese*



### Pork Valentine GF

*Tender pork steak delicately sautéed & served in a sauce of  
wholegrain mustard (for spice), honey (for sweetness)  
& cream (for naughtiness)*

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



## Desserts

### Pear & Chocolate Crumble

*Delicious pears topped with chocolate under a bed of crumble*



### Cupid's Cheesecake

*Lusciously filled with strawberries & clotted cream & topped with  
sweet strawberries & cream*



### Banoffee Meringue Roulade GF

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



### 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**

**If you have an allergy or intolerance, please let  
your server know before ordering food or drink**