



Valentine's Menu

2 COURSES £16.95 | 3 COURSES £18.95

Thursday 14th February 2019

STARTERS

Wild Mushroom Soup (v)

Served with malted bloomer bread.

Wexford Mushrooms (v)

Toasted garlic ciabatta bread with sliced mushrooms, a smooth creamy sauce with brandy and green peppercorns and melted Clawson blue stilton.

Atlantic Prawn Cocktail

Prawns on a bed of mixed leaves with tangy seafood sauce. Served with malted bloomer bread.

Melting Brie Wedges (v)

Three melting brie wedges in crunchy breadcrumbs. Served with mixed leaves and cranberry sauce.

MAINS

8oz Sirloin Steak (£3 Supplement)

Cooked to your liking and served with gourmet chunky cut chips, garden peas, onion rings and half a grilled tomato.

Chestnut, Mushroom, Squash & Spinach Pie (v) (GF)

Sautéed chestnut mushrooms, squash and spinach, cooked in rich tomato and red wine sauce and encased in shortcrust pastry. Served with mash potato and seasonal vegetables.

Avocado & Grilled Back Bacon Salad

A mixed salad topped with avocado and grilled back bacon and a French dressing.

Chicken in three mustard cream sauce

A tender chicken supreme in three mustard and fresh cream sauce, finished with Kentish cider and served with mashed potato and seasonal vegetables.

Poached Salmon

A salmon fillet, poached then lightly grilled and served with a jacket potato and a side salad.

Bacon & Cheese Burger

A 6oz prime Angus beef burger, topped with grilled back bacon and cheddar cheese, in a toasted brioche bun with mixed leaves, red onion and tomato and a side of gourmet chunky cut chips.

DESSERTS

Ginger, Rum and Raisin Sponge

Soft ginger sponge topped with delicious rum and raisin sauce and chunks of raisin. Served with clotted cream dairy ice cream.

Four Layer Chocolate Fudge Cake

Hand finished luxury fudge cake with white chocolate chips and chocolate brownie. Served with clotted cream dairy ice cream.

Eton Mess Cheesecake

White chocolate cheesecake on a shortcrust base, decorated with raspberries and meringue. Served with dairy ice cream.

Belgian Shortbread Sundae

Chunks of Belgian chocolate shortbread, layered with chocolate and clotted cream dairy ice cream, Belgian chocolate sauce and lashings of cream.

Terms & Conditions

We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. Meat, poultry and fish dishes may contain bone. (GF) Gluten Free - Whilst we offer gluten free options on this menu, we do not operate a gluten free kitchen and there is therefore a risk of cross contamination. (V) Vegetarian. All weights stated are approximate uncooked weights. All dishes are subject to availability.

If you have a food allergy, please speak to a member of staff before you order. Full allergen information is available.

The Old House at Home, 26, Birmingham Road, Blakedown DY10 3JE | T: 01562 700507

The
Old House
at Home