



# Valentine's Menu

2 COURSES £16.95 | 3 COURSES £18.95

Friday 14th February 2020

## STARTERS

### Soup of the Day (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 & Avocado

Prawns with avocado and tomato salad and a marie rose dressing, topped with a lime twist.

### Duck, Liver & Pork Pate with Orange & Cognac

Smooth pate served with mixed leaves, caramelised red onion chutney and chunky malted bloomer bread.

## 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.

### Wexford Chicken

A tender chicken breast topped with mushrooms, a creamy peppercorn sauce and melted Clawson stilton. Served with gourmet chunky cut chips and a side salad.

### 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

### Treacle Sponge Pudding

Soft sponge pudding smothered with golden syrup and served warm with Devon custard.

### 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.

### Lemon Meringue Pie Sundae

Clotted cream dairy ice cream with crushed meringue and rich all butter shortbread, layered with lemon curd and topped with cream and a garnish of fresh lemon.



### 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.

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The  
Old House  
at Home