



VALENTINE'S DAY

At The Weir Hotel
February 14th + 15th



STARTERS

CHICKEN LIVER PÂTÉ

with cornichons, a small salad garnish and lightly toasted bread

SMOKED SALMON TARTARE

with lemon and capers, served on fine melba toast

KING PRAWN COCKTAIL

served with a side of toasted bread (GF available)

BAKED CAMEMBERT SHARER

served with a caramelised red onion chutney, and crusty bread
(for two) (V)



MAINS

BAKED PORK CHOPS

with roasted new potatoes and a carrot and apple shredded salad (GF)

RUMP STEAK

with garlic butter Portobello mushroom, grilled beef tomato, steak cut chips
and a peppercorn sauce (GF)

HUNTERS CHICKEN

served with either chips or mash, and a side salad

SPAGHETTI BOLOGNESE

rich tomato ragù with minced beef, over spaghetti pasta, topped with shaved
Parmesan

SPAGHETTI NAPOLITANA

rich Italian tomato sauce, over spaghetti pasta, topped with shaved
Parmesan (V)



DESSERT

STRAWERRY SORBET

served with whole strawberries

TIRAMISU

ETON MESS

with whipped cream, crunchy meringue and fresh strawberries

2 COURSES £23.50 | 3 COURSES £27.95