



The Coopers Arms

*Would like to wish you a
Happy Valentine's Day*



Starters

Chefs Homemade Spicy Parsnip Soup topped with Chive Crème Fraîche

*Shetland Blue Lip Mussels in a Creamy Cider Sauce with Smoked Bacon Lardons~
Available for Two*

*Coopers Deli Board~ A selection of Cured Meats, Olives, Sun Blushed Tomatoes & Feta
Cheese with a Balsamic Olive Oil & Warm Ciabatta Bread~ Available for Two*

Pressed Ham Hock & Chicken Terrine served with a sweet Pickle Chutney

*Caramelized Red Onion & Goats Cheese Tartlet on a Dressed Wild Rocket & Parmesan
Salad*

Main Courses

*6oz Aged Beef Tenderloin served on a Pâté Crôte with a Malt Whiskey & Mushroom
Cream Sauce*

Paupiettes of Smoked Salmon & Lemon Sole on Fresh Asparagus with a Hollandaise Sauce

*Slow Roast Lamb studded with Garlic & Rosemary on Dauphinoise Potatoes with a
Madeira Jus*

*Free Range Fillet of Chicken Char Grilled, Topped with a Spicy Tomato Salsa, Tortilla
Chips & Melted Mozzarella Cheese*

*Homemade Spinach & Mushroom Pancakes coated in a Mature Cheddar Cheese & Parsley
Sauce*

(All Served with Chefs Freshly Prepared Market Vegetables & Potatoes)

Desserts

*Belgian Chocolate & Baileys Fondue with Fresh Strawberries & Marshmallows for
Dipping~ Perfect for Sharing!*

Jilly's Homemade Sticky Toffee Pudding served with Vanilla Ice Cream

Tart au Citron with Cornish Clotted Cream, Scotch Raspberries & Berry Coulis

*Fresh Fruit Pavlova made from Italian Meringue filled with Whipped Cream & Soft
Seasonal Fruits*

*Selection of English & Continental Cheeses accompanied with Celery, Grapes &
Bramley Apple Chutney*



2 Courses~ £19.95

3 Courses~ £24.95

Includes a Glass of Bubbly & Gift for the Ladies