

1699

THE BRASSERIE

VALENTINE'S MENU

£40.00 PER PERSON
INCLUDES HALF A BOTTLE OF WINE PER PERSON.

STARTERS

Celeriac & apple soup (v)
Chef's homemade soup of the day
served with rustic artisan bread

Sweet Heart Scallop
Seared king scallop, textures of
garden pea & crisp pancetta

**Confit duck, prune &
Parma ham rilette**
Sugar glazed apple
& rhubarb

**Goats Cheese &
Honey Bon Bon (v)**
Quinoa, garden beetroot
& balsamic dressing

MAINS

The Town House (Sharing) surf & turf
(please allow 25 minutes waiting time)
Chateaubriand succulent grilled local fillet steak & Langoustine
Jenga chips, French beans, sea asparagus & Bearnaise sauce
(For 2 Persons)

Oven Baked Breast of Chicken
Pearl barley, roasted cherry tomatoes,
braised fennel & fennel veloute

Pan Fried Fillet of Sea Bass
Prawn & crab bisque, mini fondant
potatoes, bok choy & tenderstem broccoli

Chard red pepper Pesto Gnocchi (v)
Toasted pine nuts & roasted butternut squash

DESSERTS

Trio of Flavoured Crème Brulee (v)
Chocolate, Strawberry & Vanilla

White chocolate Cheesecake (v)
Champagne Poached strawberries & berry coulis

Honeycomb Eaton Mess
Chantilly cream, fresh raspberries, chocolate & salted caramel sauce

Chocolate fondue perfect to share with your valentines
Warm silky chocolate, strawberry's, marshmallow, sugar glazed
banana and home-made short bread hearts

Followed By
Tea/Coffee & Truffles

FOOD ALLERGIES AND INTOLERANCES

Please speak to our team about the ingredients in your meal
when making your order. Thank you.