

Penny Blue

Valentines Menu

£39.95 per person

AMUSE-BOUCHE

Chilled tomato soup with red onion tomato salsa, basil crisp and mini grilled cheese rarebit

SHARING BOARD FOR TWO

Oyster Rockefeller topped with cucumber, chilli and bacon
Lobster cocktail with bloody Mary jelly, charred lettuce, avocado puree, and horseradish cream gf
Pulled beef and artichoke pencil with chimichurri and crispy wild mushrooms

or

*Baked Goats cheese stuffed courgettes with chilli and fig v gf
Caramelised onion, date and sweet potato fritter with guacamole, lime and sour cream v vegan gf
Grilled asparagus, with artichoke puree, chimichurri and crispy wild mushrooms v vegan gf
*Vegan version Ragu stuffed courgettes with chilli and fig gf

SORBET

Lemon sorbet with raspberries gf

MAIN COURSE

Twice cooked bistro rump steak with treacle glaze, served with celeriac puree, roast carrots and shallots gf

Pan fried salmon on buttered courgette, served with leek and sweet potato spaghetti with lemongrass and mussel veloute

Chicken breast wrapped in local air-dried ham, stuffed with pesto, tomato, buffalo mozzarella served with Parisienne of vegetables and a tomato sauce

Ravioli with pear, ricotta, parmesan, cream and toasted pistachio v

Spaghetti with spinach, caramelised onions, walnuts, sage and miso v vegan

All main courses served with fondant potatoes

TRIO OF DESSERTS

Passion fruit and chocolate mousse delice
Raspberry and white chocolate meringue with Chantilly cream gf
Douglas fir infused crème Brulèe with a crumble topping

Or for vegans

Sticky toffee pudding with vanilla ice cream vegan
Chocolate pudding vegan gf
Caramelised poached peaches with blueberries vegan gf



FOOD & LOUNGE