Valentine's Day

THREE COURSE MENU- £67.50 PER PERSON

Starter Course

Leek & Potato Soup (GFOA/DFOA)
Served with warm Crusty Bread & Butter

Wild Mushroom Arancini (GF/VG)
Accompanied with Mushroom Tarragon Sauce & Rocket Salad

Coquille Saint Jaques
Served with Warm Crusty Bread

Chicken & Ham Hock Terrine (GFOA)
Served with Tomato & Chilli Chutney, Mixed Herb Salad & Toasted Sourdough

Main Course

Beef Fillet Surf & Turf
Served With Garlic & Rosemary Fondant Potato, Baby Leeks & Asparagus Craemy Garlic &Oregano Sauce

Panfried Halibut
Chorizo & Caper Butter Sauce, Olivette Potatoes, Smaphire & Asparagus Salad

Lamb Fillet
Served With Dauphinoise Potato, Cauliflower Puree, Fresh Peas, Balsamic Glazed Onion & Red Wine Jus

Sweet Pea & Asparagus Risotto
Served with Crispy Kale & Herb Oil

Dessert Course

Strawberry Brownie Cheescake
Served With White Chocolate Soil, Strawberry Coulis & Vanilla Gelato

Black Cherry Mousse (GF/VG)
Served with Dark Chocolate Shards & Vnailla Cherry Compote

Tiramisu Paris Brest
Served With Coffee Mascarpone Filling, Coco Craquelin & Cafe Latte Gelato

Hot Cross Bun Bread & Butter Pudding
Served With Orange Creme Anglaise, Physalis

ALLERGY GUIDANCE

Sulphites, Egg, Celery, Molluscs, Soya, Gluten, Fish, Dairy / Milk, Crustaceans, Mustard

VGOA - Vegan Option Available
GFOA - Gluten Free Option Available
DFOA - Diary Free Option Available

VG - Vegan
V - Vegetarian
GF - Gluten Free
DF - Diary Free

BARTON HALL
HOTEL & SPA