



# Valentines Menu

## Appetisers

### Sharing plate

Crisp breaded brie with caramelised red onion jam  
White asparagus wrapped with Serrano ham  
Five spice infused shredded duck with flat bread and tomato tapenade

or

Salt cod and smoked haddock fish cake  
with rocket and a  
lemon and lime creme friache

or

Grilled vegetable Terrine with a Paprika mayonnaise and parsley oil

**£30 per person**

**14th Feb**  
**includes glass**  
**of fizz**

**13th & 15th Feb**  
**Includes glass**  
**of Fizz &**  
**FREE Carafe of**  
**House Rioja**

## Entree's

12 hour slow braised blade of beef,  
dauphinoise potatoes, stuffed sweet and spicy picante peppers,  
cauliflower puree and tarragon jus

or

Breast of cornfed chicken, pan roasted  
with gnocchi, lentils,  
butternut squash and wild mushrooms

or

Grilled escalope of Salmon, Nicoise salad  
with spiced King Prawns

## Desserts

Passionfruit Panna Cotta  
served with exotic fruits and fresh berries

or

Indulgent dark rich chocolate tart  
with brandied strawberries and  
infused honey mascarpone

or

Selection of Spanish & Continental Cheese served  
with Quince Jelly and home made crisp bread

**catalan**  
Tapas Bar Grill

**Coffee with amaretto biscuit**