

Bandstand Restaurant

VALENTINE'S MENU

Saturday 10 & Wednesday 14 February 5.30 – 9pm

4 courses £24.75



STARTERS

PEA AND HAM VELOUTE (gf)

Topped with Flaked Ham Hock and toasted Pine Nuts

gf – gluten free / v - vegetarian

WEST COAST STEAMED MUSSELS (gf)

Served with Sweet Chilli and Coconut Sauce

CHARRED HALLOUMI (v)(gf)

With warm Provençal Vegetable and Quinoa Salad. (Vegan option: no Halloumi with Mixed Roast Nuts and Avocado)

INTERMEDIATE

Champagne Sorbet (gf)(v)

MAIN COURSES

8 oz SIRLOIN STEAK (gf)

28 days extra matured Scottish Steak served with Balsamic Roast Tomatoes, Confit Mushrooms and Steak Cut Chips with Black Peppercorn Sauce (£6 supplement)

BASIL AND GOATS CHEESE STUFFED CHICKEN (gf)

Set on a Lemon and Green Pesto Risotto with a Tendril Pea Shoot Salad and Parmesan Tuile

AUBERGINE CANNELLONI (gf)(v)(vegan option without Mozzarella)

Chestnut Mushrooms, Peppers, Onions and Spinach rolled in Char Grilled Aubergine, topped with Tomato and Basil Sauce and melted Mozzarella

SALMON EN PAPILOTTE (gf)

Salmon steamed with Asparagus, Sweetheart Cabbage and Artichoke served with Buttered Parsley Potatoes

LAMB AND RED WINE RAGOUT (gf)

Slow cooked Lamb, Baby Onions, Smoked Bacon and Mushrooms with Herb Mash and Game Chips

DESSERTS

ASSIETTE OF CHOCOLATE (SHARING PLATE)

Dark Chocolate Fondant, White Chocolate Panacotta and Milk Chocolate Mousse accompanied by a Raspberry Compote and Tuile Biscuits

BAKED RASPBERRY AND LEMON CHEESECAKE (gf)

With white Chocolate sauce

IRISH CREAM TIRAMISU (gf)

Baileys soaked Sponge layered with Sweet Mascarpone Cheese

Ask about our Special Offers on Prosecco and Cocktails To Book: 01667 452341