

Valentine's Day 2020

Make your Valentine feel special and treat them to a wonderful romantic dinner on Friday 14th or Saturday 15th February

To Begin

Pan seared King Scallops, burnt apple puree, apple and fennel salad, hazelnut dressing £8.95(GF)

28 Day Aged Beef Fillet Carpaccio, truffle, radish, parmesan, capers and balsamic £7.95 (GF)

Wild Seabass Ceviche, shallot coriander lime and chilli dressing, garlic toast £7.95(GF)

Herb & Chicken Ballantine, wrapped in serrano ham, sweetcorn puree, charred corn, tarragon oil £6.95

Sharing Meze, grilled artichokes, sundried tomato, hummus, tzatziki, olives, grilled flat bread £12 (VE)

Salad of Fennel, Avocado, slow roast tomatoes, toasted hazelnuts, rocket, puffed wild rice, hazelnut dressing £6.5 (VE)

Wild Mushroom Veloute, sautéed wild mushroom tarragon and truffle shavings £6.95 (GF/VE)

Mains

To share

28 day Dry Aged Cote De Beouf, chargrilled with garlic & herb butter, Portobello mushrooms, vine tomatoes, truffle cooked chips £48 (GF)

Whole Canadian lobster, lemon and garlic butter, thermador sauce, French fries and dressed frisse £45 (GF)

Boneless Corn Fed Chicken, creamed polenta, spring greens, chestnut mushroom sauce, tarragon oil £29 (GF)

Individual

Duo of Gressingham Duck, seared breast, confit leg bon bon, pear and plum puree, pack choi, duck jus £18

Pan Roast Spiced Cauliflower, butternut squash puree, glazed shallots, crispy kale £12.5 (VE)

Pea and mint risotto, fresh peas, baby courgettes, shaved parmesan, pea shoots £14 (GF/V/VE available)

Pan Fried Seabass Fillet, sautéed spinach, crushed new potatoes, mussels, garlic & white wine sauce £17.50 (GF)

Tagliatelle with cherry tomato fennel and shallot sauce, chopped rocket and parmesan crisp £14 (V/VE available)

To Finish

Baked Alaska, vanilla ice cream, Italian meringue £6.50(V)

Chocolate Brownie Sundae, fudge, chocolate mousse, vanilla ice cream, chantilly cream £6.5(GF/V)

Apple Tarte Tatin, apple caramel, vanilla-bean ice-cream £6.5(V)

Carpaccio of Pineapple, coconut sorbet, vegan meringue, lime syrup £6.5(VE)

Assiette of above desserts to share £11

Selection of British cheeses, apple, celery, grapes, crackers & house chutney £8.50 (V)

To book please call 01780 784 006 or email info@queensheadnassington.co.uk