# Valentine's at Bo'Vine



## On Arrival Glass of House Prosecco

## **To Start**

## Asparagus and mint pea velouté

chilli crème fraiche crusty tiger bread

## Tiger prawn cocktail

Crisp cos lettuce, cherry tomatoes, pickled cucumber, smoked paprika & caviar.

C/S

## Wild boar pate

poached plums, exotic mixed leaf salad, plum & cardamom dressing pepper , garlic croutons

M/S/GF OPTION

### Teriyaki chicken

Jerusalem cous cous, micro herb salad, crispy shallots SOYA/S

## **Main Course**

#### Fillet of hake

orange fennel salad, fondant potato, crispy cappers balsamic & chive dressing

S

#### 10 oz sirloin steak

Garlic mash marinaded cherry tomatoes truffled wild mushrooms beef battered onion rings, wilted spinach pepper & tarragon butter

M/S/GF OPTION

### Louisiana chicken supreme

Stuffed with chorizo & chilli Cajun cream sauce potato gratin, heritage carrots, lemon fried green beans

EGG/M/S

**Pine nut broccoli peppers** gorgonzola tagliatelle, garlic ciabatta (VG)

#### Dessert

Champagne-soaked strawberry crème brulee with black pepper short bread

Rum based sticky toffee pudding rum & raisin ice cream

**Raspberry layer cake** with coconut ice cream raspberry powder E/M/N/S

**Selection cheese & biscuits** quince grapes celery and apple chilli chutney

M/S/GF OPTION

## Valentine's at Bo'Vine



**Sharing Chateau Menu** 

## Chateau to share

flat cap mushroom, cherry tomatoes, fries rocket, tomato & red onion salad

## **Dessert to share**

Hazelnut crème patisserie profiteroles with dipping chocolate

## **Drink to Share**

**Bottle of House Prosecco** 

£99.00 per couple

add any stater for £8.50 each

## **SIDES**

Dauphinoise potatoes	£5.00
Hand cut fries	£4.25
Mixed seasonal vegetables	£4.00
Mixed salad	£3.50
<b>Bread Board with Olives &amp; Hummus</b>	£7.50
S/SM	

DIETARY INDEX - GF: gluten free (ask your server for GF

alternatives)/SM: sesame C: crustaceans/E: eggs/F: fish/M: milk/

N: nuts/S: Sulphur dioxide