

VALENTINE'S MENU

2 COURSES £25.00

3 COURSES £30.00

STARTERS

TOMATO AND ROAST PEPPER SOUP (DF, V)
served with arancini

VENISON AND PHEASANT TERRINE
On a bed of mixed leaves, accompanied with red onion and marmalade chutney

PAN FRIED SCALLOPS
Served with pork belly lardons, drizzled with apple maple sauce

MAINS

SLOWLY GRILLED LAMB CHOPS
Sweet potato dauphinoise and a cherry sauce

NORTH ATLANTIC SEA BREAM
Served with ginger vegetable broth and rice noodles

VEGETABLE RATATOUILLE
Served in a delicious cherry tomato sauce
accompanied with garlic and cheese ciabatta

DESSERT

TURKISH DELIGHT CRÈME BRÛLÉE
served with Traditional Shortbread

RED WINE JELLY INFUSED WITH WILD BERRY FRUITS (DF,GF)
Champagne Sorbet

GARRISONS HOME MADE STICKY TOFFEE PUDDING (DF,V)
covered in Toffee Sauce

HOTEL



BISTRO