



THE ROYAL ESPLANADE



## *Valentines Menu*



*Three courses £34.95 per person*

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### **Celeriac Soup (V)**

*With Mini Truffled Pasta Pillows*

### **Houmous (V)**

*Served with Thin crispy Flatbreads and Pumpkin seeds*

### **Pan Fried Shell on King Prawns**

*With Gran Moravia Cheese and Caper Chilli Oil*

### **Homemade Chicken Liver Pate**

*Served with Red Onion and Cranberry Chutney and warm Foccacia Croutons*

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### **Roasted Chicken Breast**

*Served with Creamy Leeks, Tomato and Caper dressing with fried Gnocchi*

### **Pan Roast Rump of lamb**

*Served with sauté Potatoes, Truffled Cannellini Beans, lightly fried Polenta and red Wine Jus*

### **8oz char grilled Fillet steak\***

*Served with Sauté Potato, Garlic Butter, Rocket and Grand Moravia Sun Dried Tomato Chutney  
(\*£5 supplement)*

### **Pan Fried Fillet of Sea Bass**

*Served on a bed of Creamed Spinach and Crushed New Potatoes*

### **Milanese Saffron Risotto (V)**

*Crowned with Artichokes, Asparagus and Peppers*

### **Oven Roasted Cauliflower Steak (V)**

*Topped with Almond and Seeds, Tomato Couli and Pickled Salad*

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### **Chocolate Brownie (V) (GF)**

*Served with Salted Caramel Ice Cream and Dark Chocolate sauce*

### **Lemon sorbet**

*A refreshing Zesty Iced dessert*

### **IOW Cheeseboard**

*Blue cheese, Soft White, Gouda Cheese, Chutney, Celery and Walnuts*

