

# Sir Alfred Munnings Hotel Valentines Menu 2024

Served Wednesday 14<sup>th</sup> till Saturday 17<sup>th</sup> February

## To begin

Glass of prosecco with chocolate covered strawberries

## Starters

Grilled asparagus & lemon butter (V) (GF)

Smoked salmon, crayfish & cream cheese roulade (GF)

Assiette of seafood for the 2 of you to share (GF)

Stir fry of vegetables and noodles (V) (GF)

Homemade duck liver parfait & toasted ciabatta (GF)

## Main Courses

Braised Lamb Shank

Very slowly roasted in red wine finished with bacon, onions, Rosemary & a rich lamb gravy (GF)

Fillet Steak Forestiere

Pan fried to your liking with mushrooms, shallots, ginger, white wine & cream (GF)

Fillet of Sea Bass

Pan Fried & finished with a champagne & smoked salmon cream (GF)

Mediterranean Vegetable Puff Pastry Parcel

Aubergines, courgettes, peppers, onions roasted with garlic and tomatoes served in a puff pastry case (V)

Escalope of Chicken Kayadam. For you to share

Thin slices of chicken breast pan fried with garlic, ginger chilli, button mushrooms and butter. finished with fresh lime (GF)

## Desserts

Homemade passion fruit cheesecake (GF)

Panna cotta mulled wine sorbet & wild berries (GF)

Brandy snap basket, Baileys ice cream hot chocolate sauce

Hot chocolate fudge cake

Strawberries & cream (GF)

(GF – These items can be made suitable for gluten free)

**£39.95 per person with a gift for the ladies**

**To book your table or to place your takeaway order  
contact us on 01379 854861**

