

BMIH4002

Valentine Menu

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Submitted to Tristan Hawkins

LIMITED
OFFER

ROMANTIC

VALENTINE'S DAY

MENU SPECIAL

DEAL
1

FIRST COURSE

BUTTERNUT SQUASH & KALE SALAD
a satisfying taste salad from Massachusetts

MAIN COURSE

CREAMY PUMPKIN PASTA WITH PINE NUT
GREMOLATA
with rigatoni, fresh sage leaves, pine nuts, lemon zest, shallot,
pepper, pumpkin, heavy cream and fresh nutmeg

DESSERT

RASPBERRY PIE / APPLE PIE

DRINKS

RED WINE / WHITE WINE / COFFEE



£ 6 9 . 9 9
FOR
COUPLE



PLEASE BOOK ON XXXXXXXXX

LIMITED
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ROMANTIC

VALENTINE'S DAY

MENU SPECIAL

DEAL
2

FIRST COURSE

SMOKED SALMON AND CRAB CITRUS SALAD

a satisfying taste salad from Seattle and San Francisco

SECOND COURSE

RED WINE BRAISED SHORT RIBS
with red onion, heads garlic cloves, tomato paste, red wine,
sprigs thyme and red pepper flake

DESSERT

MAPLE BACON WALNUT COFFEE CAKE
/ APPLE PIE

DRINKS

RED WINE / WHITE WINE / COFFEE



£ 6 9 . 9 9
FOR
COUPLE



PLEASE BOOK ON XXXXXXXXX

References

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