

Menu Engineering

**Food & Beverage Operations
(BIMH4002)**

Name: Jaglu Uddin

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VALENTINES MENU

£75 PP

Starting with a glass of wine (Red, White, or Rose)

**Highland Smoked Salmon, Dill & Capers
Crayfish, Sour Dough**

**Roasted Honey Glazed Carrot & Parsnip Soup
Artisan Bread**

**Free Range Chicken Liver Pate, Brandy, and Thyme
Radishes, Fruit Chutney**

**Slow-Roasted Northumberland Shank of Lamb
Chive Mashed Potato, Glazed Carrots, Red Wine & Rosemary Jus**

**Chicken Breast filled with Brie & Thyme
New Potatoes, French Beans, Braised Red Cabbage, Wild Mushroom sauce**

**Steamed Fillet of Salmon
Sun-dried Tomato Pesto Gnocchi, Asparagus, Wild Rocket**

**Butternut Squash, Lentil, and Cumin Filo Vegan Tart
Tomato Salsa, Hand Cut Chips**

**Milk Chocolate & White Chocolate Fondue
Brownie chunks, Fresh Fruit, Fudge & Marshmallows,
(For two to share)**

**Passion Fruit & Raspberry Cheesecake
Crushed Amoretti Biscuit**

**Gluten Free Tart au Citron
Raspberry sorbet**

NOTE: Please be aware that our food may contain common allergens. Please ask a member of our staff about allergic information THANK YOU

