

The Brickwall Hotel

# Valentine's Day Menu

£49.50 per person

## STARTERS

**HOMEMADE LEEK AND POTATO SOUP (V)**

**BRICKWALL PRAWN AND FRESH CRAYFISH COCKTAIL (GF)**

(Royal Greenland prawns and crayfish, served with crisp iceberg lettuce and topped with a Marie Rose sauce)

**BLUE CHEESE AND MUSHROOM TART (V)**

(Served with garlic mushrooms)

**SPICED AVOCADO AND SMOKED SALMON SALAD**

(With crème fraiche)

**PAN FRIED FRESH KING PRAWNS (GF)**

(Served with a lemon sauce)

**DUO OF MELON (GF)**

(Served with Parma ham)

**PORK AND CRANBERRY PÂTÉ (Can be GF)**

(Served with hot toast and onion chutney)

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## MAINS

### **FILLET OF SEABASS (GF)**

(Served with café de Paris sauce)

### **ROASTED LEG OF LAMB**

(Roasted leg of lamb, finished with gravy and mint sauce)

### **SLOW COOKED DUCKLING (GF)**

(Served with an orange and grand Marnier sauce)

### **SPINACH AND RICOTTA CANNELLONI (V)**

(Filled pasta with rich tomato sauce and finished with Béchamel sauce and cheese)

### **BRAISED FEATHER BLADE OF BEEF**

(Braised in a red wine, mushroom, pepper and onion gravy)

### **POACHED FILLET OF SALMON**

(Served with a prawn and parsley sauce)

### **FILLET OF PORK IN PANCETTA**

(Oven baked fillet of pork wrapped in pancetta, stuffed with cheese and served with apple sauce)

***All served with seasonal vegetables***



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## SWEETS

**ITALIAN TIRAMISU (V)**

**AFFOGATO (V)**

(A shot of espresso served with a scoop of ice cream)

**RASPBERRY CRÈME BRÛLÉE (V)**

(Served with fresh raspberries)

**PROFITEROLES (V)**

(Served with chocolate sauce)

**STICKY TOFFEE PUDDING (V)**

**RED CHERRY CHEESECAKE (V)**

**FOLLOWED BY COFFEE OR TEA**