

# VALENTINE'S AT LLOYD'S KITCHEN

## TO BEGIN

Roasted Tomato & Red Pepper Soup with warm crusty Bread & Butter (GFO, VE)

Chicken Liver Parfait with a Smoked Bacon Crumb, Toasted Brioche & Red Onion Marmalade

Asparagus Volute with Chargrilled Asparagus, Parmesan & a Balsamic Dressing (V)

Golden Deep fried Brie, Canberry Sauce & Dressed Rocket (V)

## MAIN COURSE

Lamb Rump with Fondant Potato, Minted Peas, Green Beans wrapped in Pancetta & a Red Wine Jus (GF)

Sea-bass in a Boullabaise Sauce of Courgettes, Tomatoes, Fennel & Mussels (GF)

Fillet Steak with Potato Rosti, Wild Mushrooms & Spinach, Vine Tomatoes & a Marsala Jus (GFO)

Sweet Potato, Tenderstem & Squash Strudel with Red Pepper Tapenade & Roasted Carrots & Parsnips (VE)

## HAPPY ENDING

Dark Chocolate & Orange Fondant served with Vanilla Ice Cream (V)

Red Wine Poached Pear with Clotted Cream Ice Cream & a Brandy Snap Basket (GFO, V)

## Affagato

Two scoops of Vanilla Ice Cream, Espresso Coffee, Liqueur and Amaretti biscuit (GFO, V)

## Cheeseboard

Selection of Fine Cheeses served with Biscuits & Westcountry Cider Chutney (GFO)

**£32.95 per person**

