

Portobello

Valentines Day Menu

3 Courses for £29.95 per person

STARTERS

Tomato and roast pepper soup topped with basil oil and served with a warm bread roll

Chicken and bacon ceasar salad

Smoked salmon and horseradish pate, with dressed leaves and slices of toasted ciabatta

Platter of cured meats to share with fresh mozzarella, sun-dried tomatoes, olives, buttered spinach, marinated artichokes and foccacia bread

Melted goats cheese bruschetta topped with a sweet onion chutney and served on dressed rocket leaves

Prawn and crayfish salad topped with a lemon, dill & black pepper seasoned mayonnaise

MAIN COURSE

Breast of chicken in a white wine cream, with red onions and wild mushrooms.
Finished with parsley and diced tomatoes. Served with herb fried potatoes

Hand formed pizza topped with lightly spiced pizza sauce, mozzarella, salami, chorizo, reguito chilli finished with slow cooked baby plum tomatoes and rocket

Lamb shank with a red wine and rosemary sauce and mint infused mashed potato

Baked salmon fillet topped with a saffron, crayfish and asparagus sauce and served with garlic buttered vegetables

Pork loin steaks in an oyster mushroom and masarla wine reduction, topped with a small pate filled flat field mushroom and served with chips

Creamy risotto with shredded ham hock and minted peas, finished with parmesan and rocket leaves

Beef or vegetable lasagne served with garlic ciabatta and dressed salad

Spinach and ricotta tortellini in a four cheese cream sauce with garlic button mushrooms

Strips of beef fillet in a red wine and green peppercorn sauce with red onions and bacon, served with rice

DESSERTS

Trio of chocolate desserts to share

Triple chocolate and salted caramel brownie, mars bar cheesecake and chocolate sauce covered profiteroles served with ice-cream and whipped cream

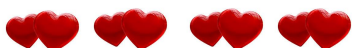
Banana and toffee topped Belgian waffle with whipped vanilla cream and chocolate shavings

Afegato- traditional Italian dessert of ice-cream, shot of espresso and amaretto liquer

Selection of cheese and biscuits

Vintage English cheddar, French brie, Italian gorgonzola & applewood smoked with chutney

Tiramisu- layers of savoiardi biscuits soaked in coffee liqueur and sweet mascarpone cream with chocolate dusting



Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items.
Please inform our staff of any special dietary requirements.

