

# THE VANBRUGH

## VALENTINE'S DAY

### SET MENU

3 courses for £35

#### Starters

Pan Roast Asparagus w Parmesan shavings & balsamic reduction (v)

Crab Soup served w croutons

Chicken skewers w satay sauce

Beetroot, Orange & Pomegranate salad (vg)

#### Intermezzo

Champagne sorbet (vg)

#### Mains

Scallops & lobster linguine

Chicken & leek ballotine w sautéed potatoes & medley of seasonal veg

Rib eye steak w broccoli tender stems, fresh peas served w a creamy mash & red wine jus

Leek, broccoli & red bell pepper puff pastry served w sautéed potatoes & on the vine roasted tomatoes (vg)

#### Desserts

Chocolate truffle tart w vanilla ice cream (vg)

Apple tarte tatin w creme fraiche (v)

3 cheeses with chutney, red grapes & an assortment of biscuits (v)

#### Optional OYSTER Aphrodisiac

Single Oyster 3.5

½ dozen Oysters 18.5

served w hogwash & tobasco sauce

#### Recommended accompaniments

Bloody Mary 8.5

Mini bottle of prosecco 7.5

Bottle of Champagne 48

Please inform a member of staff if you have any allergies or intolerances