

(g) - These Dishes Can Be Made Gluten Free – Upon Request  
(v) – Suitable For Vegetarians (Or Can Be Modified To Be – Upon Request)

# Happy Valentine's Day



## To Start

Smoked Salmon With King Prawns (g) → Served in a Horseradish Cream & Lime Vinaigrette, Finished with Lightly Dressed Leaves.

Sautéed Scallops (g) → Served on a Base of Mushrooms and Spinach Sauce.

Wild Mushrooms (g)(v) → In a Creamy Garlic and Thyme Sauce, sat on Lightly Toasted Bread.

European Meats For Two (g) → A Selection of Cured Sliced Meats served alongside Crusty Bread, Olive Oil, Balsamic Dip and Marinated Olives. Served To Share.

## Mains

Rib-Eye Steak (g) → Cooked to your liking, our Steak is Locally Reared and Hung for 28 Days. Served With a Chilli Garlic Butter, Homemade Chunky Chips, Grilled Tomato, Onion Rings and Sautéed Mushrooms.

Pan Fried Sea Bass Fillet (g) → Served with Citrus Dressed Broccoli, sat on a Bed of Anchovies and Capers, Finished with a Light Citrus Zest and New Potatoes.

Duck Breast (g) → In an Oriental Passion Fruit and Orange Sauce, served with Wild Pilau Rice and a Crisp Rocket Salad.

Roasted Vegetables & Pine Nut Cutlet (v) → Vegetable and Mashed Potato Moulded into a Cutlet, Coated in Breadcrumbs, Shallow Fried and served with a Rich Tomato Sauce.

The Lamb Platter For Two (g) → Delicate Slices of Feta Crusted Lamb with a Rich Tomato and Garlic Sauce, served with Mixed Potatoes and a Vegetable Medley. Arranged to Share on a Silver Platter.

## Puddings

Cappuccino Brownies (v) → Homemade Brownies infused with Coffee, served with Hot Chocolate Fudge Sauce and Homemade Honeycomb Ice-Cream.

Cheesecake (g)(v) → American Style Double Baked Vanilla Cheesecake topped with Butterscotch Sauce, served with your choice of Pouring Cream or Ice-Cream.

Chocolate Fondue For Two (v) → With Strawberry and Mixed Fruit Skewers, served to Dip and Share.

Cheese And Biscuits For Two (v) → A Fine Selection of Cheeses comprising of a Rich Yet Mellow Stilton, A Crumbly Wensleydale, A Creamy French Brie and an Extra Mature Cheddar, served with Fresh Celery, Dressed Apple, Ripe Grapes and a Port and Red-Current Chutney.

*Set Dinner Menu | £34.95 per person*  
*The PunchBowl Inn | February 14-15*