

VALENTINES DINNER MENU 2023

Three course dinner £55.00

served from 5.30pm 'til late

CHAMPAGNE RECEPTION

Please advise us of any food allergies or specific dietary requirements before ordering

All dishes marked with (gf) either are or can be adapted to suit gluten free

STARTERS

HOME-MADE SOUP OF THE DAY: (vegan) tomato & red pepper or (v) leek & potato (gf)

(v) BAKED CAMEMBERT: garlic, honey & rosemary, house broche (gf)

SEAFOOD PLATTER: (To share) king prawns, smoked salmon, smoked mackerel pate, salmon gravadlax & blinis (gf)

(vegan) MUSHROOM ARRANCINI: spicy tomato sauce

(v) SEASONAL VEGETABLE TART: Feta, salsa verde, Baba Ganoush (smokey aubergine & dukka (coarsely blend of spices, nuts & seeds))

PRAWN & CRAYFISH COCKAIL: topped with Marie Rose sauce & smoked salmon (gf)

DRESSED DEVON CRAB: crab mayonnaise, spicy avocado, homemade focaccia (gf)

BLUE STRAWBERRY SALAD: tossed leaves, prawns, bacon, Stilton, croutons & cashew nuts topped with king prawn (gf)

CHICKEN LIVER PATE: house made tomato chutney & toasted focaccia

MAIN COURSE

GRILLED WING OF SKATE: butter, capers, parsley & chips (gf)

(vegan) CAULIFLOWER RISOTTO: apple, buckwheat & vegan cheese (gf)

CHICKEN BREAST: truffle risotto, Parmesan cheese & fried parsley (gf)

SIRLOIN STEAK: mushroom, grilled tomato, peppercorn sauce & chips (gf)

SLOW ROAST BELLY OF PORK: crispy crackling, red wine jus & mashed potatoes (gf)

CHATEAUBRIAND: (to share) -served pink with sautéed potatoes, peppercorn sauce, mushrooms, grilled tomatoes (gf)

ADD HALF GRILLED LOBSTER TO ANY MAIN COURSE £15 supplement

All main courses are served with a medley of fresh vegetables

DESSERTS

All our desserts are made on the premises

ASSIETTE OF DESSERTS (TO SHARE): keylime tart topped with passion fruit jelly, pink Pavlova with mixed berries, fresh strawberries & cream (gf)

BLACKCURRANT RIPPLE CHEESECAKE: Amaretti biscuit base

(vegan) CHOCOLATE & OREO TORTE: vanilla ice cream

VANILLA CRÈME BRULÉE: with home-made biscuit (gf)

CHOCOLATE, HAZELNUT SALTED CARAMEL TORTE

SELECTION OF ICE-CREAM & SORBET (gf)

CHEESEBOARD: selection of British cheeses savoury biscuits & home-made chutney

PETIT FOURS

For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff.

All of the service charge here at The Blue Strawberry is distributed fairly between all staff