

Happy Valentine's



BLACKSMITHS

APPETIZER

Bellini Cocktail

Amuse-bouche

FIRST COURSE

Tapas Sharing board – Stuffed peppadews, sautéed chorizo, patatas bravas, calamari, Spanish tortilla, bacon wrapped dates, gazpacho shot and olives

OR

Pea & mint veloute, croutons, pea oil and shoots

OR

Pan-fried scallops with celeriac puree, hazelnut & apple salad

MAIN COURSE

Herb crusted lamb rump with roasted root vegetables, butternut puree, fondant potato & a redcurrant jus

OR

Hake with courgettes, Provençal mussel sauce & crispy breadcrumbs

OR

Goats cheese and shallot tarte tatin

DESSERT

Valentines sharing board – White and dark chocolate dipping pots with, churros, profiteroles, strawberries and marshmallows

OR

Prosecco jelly with strawberry sorbet

OR

Triple layered chocolate tart with orange compote

COFFEE OR TEA

With homemade biscuits