**Valentines day menu**

**The Strickland Arms**

**Amuse Bouche:**

Blue cheese filo bites with pears and walnuts. (V)

Parma ham wrapped figs with tomato chutney. (GF)(DF)

**Starters:**

Lovage and apple soup served with a baker’s basket bread roll and butter. (GF available) (DF)

Potted shrimp served on a herb scone topped with pea shoots and herb oil.

Roast beef and stilton salad topped with horseradish crisp. (GF)

Baked Camembert to share with Artisan breads (v)

**Mains:**

8oz Ribeye steak served with triple cooked chips, confit tomato and chargrill mushroom. (GF)(DF)

Pan fried Seabass served with Pancetta wrapped tender stem broccoli and a warm tartare sauce, herb oil and tendril. (GF)

Butternut squash and red lentil curry served with aromatic rice. (GF)(DF)(V)(VE)

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**Puddings:**

Sticky toffee pudding served with chocolate sauce, chocolate soil,

butterscotch sauce and ice cream.

Caramelised Banana, banana puree, vanilla ice cream, raspberries,

whipped cream, lemon balm and chocolate soil.

(GF) = Gluten free - (DF) = Dairy free - (V) = Vegetarian - (VE) = Vegan

£30.00 per person