

mail@oldcottagebistro.co.uk

The Old Cottage

restaurant and bistro



Valentines menu (Friday 12th Saturday 13th Monday 15th)

PLEASE CHOOSE FROM ONE STARTER MAIN COURSE & DESSERT OR
ALTERNATIVELY GO FOR TWO COURSES

STARTERS

- **LOVE ON THE ROCKS** Thai prawn cakes with a balsamic reduction and a sweet chilli dipping sauce.
- **EASTERN PROMISE** marinated strips of duck with coriander noodles and a plum dressing.
- **CUPIDS ARROW** tartlet of crabmeat and tiger prawns topped with roasted asparagus spears.
- **FRUITY INDULGENCE** melon basket filled with exotic fruits drenched in Malibu liquor and fresh mint.

MAIN COURSES

- **SEAFOOD SERENADE** monkfish wrapped in pancetta on roasted vegetables with a piquant tomato sauce.
- **SEALED WITH A KISS** fillet of Beef on a pate field mushroom with a Madeira sauce.
- **SWEET & TENDER** braised Navarin of lamb and roasted noisette of lamb with a potato roesti.
- **WILD THING** guinea fowl breast filled with an apricot farce on buttered Savoy cabbage served with an orange soy sauce.

ALL MAINS SERVED WITH SEASONAL VEGETABLES & POTATOES ONLY

DESSERT

- **SMOOTH, SOFT & GENTLE** glazed Lemon crème brulee with a crisp biscuit & raspberries.
- **LOVINGLY ENGAGED** a warm white chocolate and croissant pudding.
- **NUTS ABOUT YOU** treacle and pecan nut tart with clotted cream.
- **COOL HEART** vanilla Ice-cream with a poached pear and warm chocolate sauce.

2 Courses - £19.95

3 Courses - £25.00

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