Valentines DAY

3 COURSE + ENTERTAINMENT £44.95

STARTERS

SMOKED SALMON
Crisp toasted sourdough spread with silky crème fraîche, crowned with delicately rolled smoked salmon, layered with avocado and finished with fragrant dill.

ANTIPASTO FOR 2
A rustic antipasto platter featuring prosciutto, salami, Italian sausage and pepperoni, paired with sun-dried tomatoes, sliced mozzarella, sourdough bread and more.

GRILLED GOATS CHEESE
A velvety grilled goat's cheese served on a bed of crispy toasted bread, topped with sun-dried tomatoes. Finished with a drizzle of balsamic vinegar and garnished with fresh rocket leaves.

SATAY CHICKEN SKEWERS
Tender chicken skewers marinated in aromatic spices, char-grilled, glazed with a rich, nutty satay sauce and served with toasted, crushed peanuts

MAIN COURSE

STICKY CHILI & GARLIC CHICKEN BREAST
Succulent butterflied chicken breast coated in a sticky honey, chili & garlic glaze served with tender stem broccoli and garlic butter new potatoes.

WILD MUSHROOM & TRUFFLE TAGLIATELLE
Freshly cooked tagliatelle coated in a truffle-infused cream sauce, layered with sautéed wild mushrooms for an earthy depth and a beautifully balanced richness.

8OZ SIRLOIN STEAK
A tender 28 day aged sirloin steak cooked to your liking, served with chunky chips, a crispy mixed salad, grilled mushrooms, onion rings & peppercorn sauce.

PAN-SEARED SEABASS
Fillet of seabass pan-fried to perfection, served with a rich chorizo sauce. Paired with garlic butter new potatoes and tender stem broccoli.

DESSERTS

CHOCOLATE FUDGE CAKE
A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

STRAWBERRY CHEESECAKE
A creamy cheesecake topped with strawberry compote, served with a scoop of vanilla ice cream.

CRÈME BRÛLÉE
Rich vanilla crème brûlée with a smooth custard base and a crackled caramelised top.

PROFITEROLES
Crisp choux profiteroles filled with silky vanilla cream, topped with rich chocolate sauce.

BRICKHOUSE
TAVERN & CO