



Be My
VALENTINE

Tuesday 14TH February // 5 course Valentine's meal
£28.95 per head // Booking essential // £10 deposit per person required

THE CONFIDENTIAL



VALENTINE'S MENU

One

Cánapes & Kir Royale on arrival

Two

Garden pea soup with lemon crème fraîche (v)

Duck liver & Grand Marnier Paté served on dressed wild rocket & aged balsamic dressing served with a warm homemade brioche

Platter for two to share : hummus, boscaiola olives, mini muffins with dips, bits & bobs (v)

Three

Raspberry sorbet (v)

Four

Pan fried breast of chicken served on a wild mushroom & brie risotto

Honey Roasted fillet of salmon served with a spiced couscous, with a chili & Morecambe bay shrimp dressing

Artichoke, fennel & goats cheese tart served on a dressed herb leaf & sun dried tomato salad with a sweet pepper dressing (v)

Pan fried fillet of pork served over parsnip mash, with a French grain mustard sauce

Five

Belgium milk chocolate panna cotta with pistachio nut biscuit

Passion fruit crème brûlée with homemade coconut ice cream

Chef's mini sweet selection for two to share

(v) Vegetarian. Vegans and other dietary requirements catered for upon request

www.newcontinental.net

Tel 01772 499425 // bookings@newcontinental.net

