THE QUICKEN TREE

VALENTINE'S DAY Ander The, Stars

WEDNESDAY 14TH FEBRUARY 2024 3 Courses £45 per person - including a glass of fizz

Sharing Boards for 2

You have the choice of either selecting a sharing board or individual starter

Hot seafood platter of lobster, salmon and prawn skewers, crispy baby squid, fresh mussels mariniere, king prawns
Mix of Italian cured meats, homemade roast pepper hummus, tzatziki sauce, smoked cheddar cheese, mixed olives, pickled onion, warm pitta bread.

3. Boxed Camembert roasted with garlic, rosemary, and sundry tomato, sourdough bread, homemade red onion chutney, celery stick

, Starters

Poached lobster tail with seafood bisque, compressed celery, chives, and micro coriander
Homemade chicken liver paté, herb sourdough bread, tomato salsa, onion chutney
Caprese salad of mozzarella bowl, heritage tomato, herb infused oil, pine nuts, balsamic pearls
Filo pastry straws with confit duck, spring onion, and hoisin oriental vegetables

Mains

Sous vide herb crusted cod loin, romesco sauce, spinach and pea purée, honey roast baby carrots
Fillet steak 8oz with truffle fondant potato, heritage carrots, tempura stem broccoli, béarnaise sauce
Scallops and Forest mushroom risotto, baby spinach, pecan nuts (V)

4. Corn-fed chicken supreme with chorizo mousse, crispy chicken skin, sauté pancetta and broad beans pomme purée

Desserts

Baba rum mignon with Chantilly cream and fresh strawberry Homemade croissant bread and butter pudding with white chocolate and lime, custard sauce Raspberry and prosecco torte with pistachio macaroon and chocolate ganache

> PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS AT TIME OF BOOKING <

Book now by calling **01676 543300** or via our website pre-order only & full payment required to secure booking www.quickentree.uk