



VALENTINES

EVENING MENU



THURSDAY 14TH FEBURARY

STARTER

CHICKEN LIVER & BRANDY PATE v

toasted bread, salted butter, apple chutney

GRILLED ORGANIC ASPARAGUS

poached egg, Proscuitto ham, Bearnaise sauce

PAN-SEARED KING SCALLOPS

cauliflower pureé, balsamic reduction, baby rocket

GRILLED GOATS CHEESE v

roasted beetroot, dressed baby leaves

CELERIAC & APPLE SOUP v

soured cream, chives

MAIN COURSE

100z PRIME FILLET STEAK

field mushroom, vine tomatoes, fat chips, pickled onion rings, peppercorn sauce

CHARGRILLED LAMB CUTLETS

roasted Mediterranean vegetables, feta cheese, lemon cous-cous,
plum tomato & basil sauce

PAN-FRIED SALMON FILLET

tiger prawns, new potatoes, crushed garlic, white wine, lemon butter emulsion

PICKLED WALNUT & FETA RISOTTO v

chopped parsley, crispy rocket

POUSSIN CHICKEN

baby vegetables, turned potatoes

DESSERT

SPICED VANILLA CRÈME BRÛLÉE

TIRAMISU

TRIPLE CHOCOLATE BROWNIE

ETON MESS

CHEESE & BISCUITS



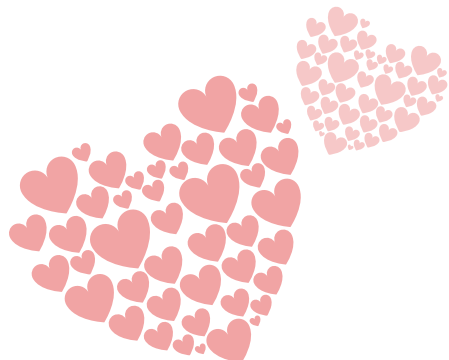
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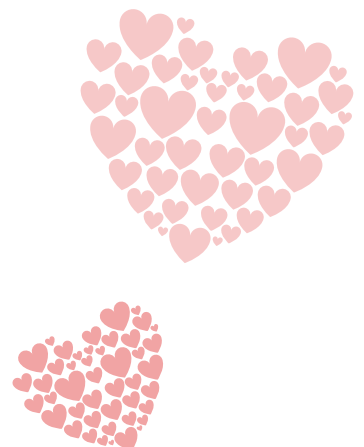
THURSDAY 14TH FEBRUARY
RESERVATIONS FROM 6PM

FIZZ ON ARRIVAL
THREE COURSE MENU
LIVE ACCOUSTIC MUSIC

THREE COURSE DINNER £40PP
DINNER, BED & BREAKFAST FROM £140



SCAN ME WITH YOUR
PHONE TO BOOK ONLINE



A £5PP DEPOSIT IS REQUIRED UPON BOOKING

t 01484 401 717 e info@casabrighthouse.com w www.casabrighthouse.com