

PRIEST HOUSE

— BY THE RIVER —

Valentine's Menu

3 Courses, £45 Per Person

STARTER

CHARCUTERIE BOARD

Selection of cured meats, cheeses, olives, homemade chutneys, crusty sourdough bread, and garlic ciabatta.

CAMEMBERT PLATTER

Rosemary and garlic baked camembert, homemade chilli jam, and Bramley apple chutney, with winter berries and rustic bread.

CRISPY CAULIFLOWER & BROCCOLI FLORETS

With garlic aioli, and spiced maple drizzle.

CRISPY CHICKEN TENDERS

With Gochujang honey sauce, and charred fresh chillies.

MEATBALLS

With marinara sauce and fresh basil.

MAIN

BALLOTINE OF CORN FED CHICKEN SUPREME

With a confit courgette and sun-blushed tomato filling served with white wine jus, heritage pomme purée, aubergine rosettes, samphire, and crispy shallots. (GF, DF, Nut Free)

GRILLED SALMON & KING PRAWN SKEWERS

Baby leaf, sweet pepper, and Asian slaw salad, with roasted vine cherry tomatoes, and a white wine and lemon dressing.

WILD MUSHROOM MINI WELLINGTON

Honey-roasted parsnips, charred carrots, sautéed sugar snaps, and creamy portobello and leek sauce. (VE)

SLOW-COOKED DERBYSHIRE LAMB SHANK

Pomme purée, confit carrot, tender stem broccoli, and fresh mint jus.

FLORENTINE T-BONE STEAK

For two, 16-18oz, served medium-rare

Portobello mushrooms, roasted vine tomatoes, truffle and parmesan fries, salad, salsa verde, and red wine jus.

+ £9 Supplement per person

DESSERT

RASPBERRY PAVLOVA

Meringue, chantilly cream, raspberry sorbet, and fresh berry coulis.

CHOCOLATE TRUFFLE BON BONS

Strawberry heart, chocolate crumb, and crème anglaise.

BANANA SPLIT SUNDAE

Four scoops of ice cream (vanilla, chocolate, cookie dough, or caramel), chocolate and vanilla crumb, caramel sauce, chocolate syrup, chantilly cream, fresh berries, and candied cherries.

 PERFECT FOR 2