

Thursday the 14th &
Friday the 15th February

Valentine's Menu

Broccoli and Stilton Soup
With Locally Baked Bread and Butter

Smoked Salmon Cheesecake
With Lemon, Pea Shoots and Vierge Dressing

Sautéed Chicken Livers
With Apple, Bacon, Mushroom, Jus and Toasted Croute

Isle of Wight Soft Cheese Bruschetta
With Cherry Tomatoes, Courgettes, Lemon and Rocket



Pan Fried Chicken 'Corden Bleu'
Chicken Breast Stuffed with Ham and Cheese and Coated in Breadcrumbs.
With French Beans, Sautéed Potatoes and Jus

Pan Fried Fillets of Sea Bass
With Crab Risotto, Roasted Pak Choi and Red Pepper Sauce

Roasted Rump of Lamb
With Crispy Herby Potatoes, Chargrilled Courgettes, Tomato Compote & Rosemary Jus

Roasted Vegetable Crumble
Root Vegetables Roasted with Garlic, Honey and Rosemary,
with Dukkha, Goat's Cheese and Beetroot Gravy

Maple Syrup Glazed Duck Breast
With Herb Mash, Sticky Red Cabbage and Roasted Fig Sauce



Tiramisu With Coffee Sauce, Raspberries and Amaretti Crumbs
Hot Chocolate Fondant With Vanilla Ice Cream and Chocolate Sauce
Popcorn Panna Cotta With Salted Caramel Sauce and Pecan Brittle
Glazed Orange Tart With Poached Strawberries and Lime

2 courses £19.95, 3 courses £23.95

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