

# P E R U G A

## EVENTS

### ★ Valentine's Day ★ 14th February - 2022

#### Menu

**£30.95** per person

#### *To Start*

**Asparagus and watercress soup** - with roll and butter

**Goats cheese & red onion marmalade tart** - with dressed rocket

**Sharing seafood platter for 2 people** - scallops on pea puree, salt and pepper calamari, breaded prawns with tartare sauce, smoked salmon, crab cake on lemon mayonnaise (£4 supplement)

**Sharing meat platter for 2 people** - cured meats, mozzarella, olives, humus, stuffed peppers, sun blush tomato bruschetta & flat bread

#### *Main Course*

**Chicken supreme in Parma ham** - with fondant potatoes & lemon thyme cream sauce

**Fillets of beef served pink** - with sour cream mashed potato, onion puree, game bonbon caramelised shallot & red wine jus (£4 supplement)

**Portobello mushroom** - brie, nut, peanut & cranberry encased in puff pastry with vegetarian reduction

**Salmon fillet** - on confit potato medley of greens with a Chardonnay cream

**Rump of lamb served pink** - with dauphinoise potato, crushed pea with mint & rosemary reduction

*(ALL MAIN COURSE SERVED WITH VEGETABLES)*

#### *Desserts*

**Classic crème Brûlée** - with shortbread

**Triple chocolate delicie** - with clotted cream, berry compote

**Strawberry and prosecco truffle**

**Selection of British cheeses** - with apple and ale chutney, celery, grapes & water biscuits (£3 supplement)

Please note that food is homemade & cooked to order, using the finest fresh ingredients locally sourced where possible, therefore we may have small delays during busy periods. Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free. Fish may contain small bones.