



TANKERSLEY MANOR
HOTEL AND SPA

VALENTINES MENU

STARTERS

CONTINENTAL SHARING BOARD FOR TWO PEOPLE

selection of cured meats, cheese, sundried tomatoes, olives, & gherkins, Olive oil, balsamic vinegar & butter. Served with bread to tear & share

£4.50 supplement per person

PRAWN COCKTAIL

thousand island dressing charred lime (GF)

YORKSHIRE FONDUE SHARING BOARD FOR TWO PEOPLE

homemade Yorkshire pudding, glazed mini sausages, & pork belly bites. Accompanied with red onion gravy & Wensleydale cheese dipping sauces

SWEET POTATO SOUP

delicately spiced & drizzled with crème fraiche
(GF) (V) (VE)

MAINS

CÔTE DE BOEUF FOR TWO PEOPLE

450g Côte de boeuf steak, served with triple cooked chips, beer battered onion rings, chargrilled beef tomato & béarnaise sauce (GFA)

£3.00 supplement per person

OVEN BAKED CHICKEN BREAST

topped with a mushroom velouté accompanied with dauphinoise potato & garden vegetables (GF)

SEARED FILLET OF SEABASS

saffron & lemon emulsion, paired with buttered samphire & sautéed new potatoes (GF)

CHARRED ARTICHOKE

wild mushroom & truffle oil gnocchi, served with garlic & rosemary focaccia (V) (VE)

DESSERTS

TRIO OF CHOCOLATE TORTE

cracked black pepper strawberry compote & vanilla ice cream

RASPBERRY PANACOTTA

minted syrup & shortbread crumb

POACHED PEAR

poached in cinnamon & white wine served with brandy snap, caramel & chocolate sauce

CHOCOLATE FONDANT

served warm with pistachio ice cream (GF) (VE)

3 COURSES - £40 PER PERSON

Menu Available From 5:00pm
Friday 14th February & Saturday 15th February