

Sylvanus Restaurant

Valentine's Day Set Menu

£55 per adult

AMUSE-BOUCHE

MUSHROOM CAPPUCINO

With compliments from our chef and brigade for you to share

STARTERS

ROASTED RED PEPPER SOUP (VE)
Topped with crisp croutons

WARM BACON AND SEARED SCALLOPS (GF / DF)
With a cauliflower puree

MUSSELS IN A CREAMY GARLIC SAUCE
With a side of crisp garlic bread

BREADED BRIE WEDGE (VE)
Cranberry sauce

BANG BANG CAULIFLOWER (VE / GF/ DF)
With a crispy coating and a spicy sauce

INTERMEDIATE COURSE

SALMON CAESAR SALAD (GF / DF)

MAINS

CHICKEN AND MUSHROOM VOL-AU-VENT
Seasonal vegetables and creamy mashed potatoes

SCOTTISH GRASS FED SIRLOIN STEAK (GF / DF)
Chunky chips, sautéed onions, garlic mushroom, grilled tomato

WHOLE BAKED SEABASS (GF)
Presented in a banana leaf and prepared in lemon butter

RACK OF LAMB (DF)
Crusted rack of lamb, baby carrots and leek, potato fondant bound in a rich mint jus

AUBERGINE AND SPINACH CANNELLONI (VE)
Vegan mozzarella and sauce Provençal

DESSERTS

RED VELVET BLOSSOMS CHEESECAKE
With chocolate dipped strawberries and raspberry sorbet

BAILEYS TRIPLE CHOCOLATE MOUSSE (VGO / DFO)
Strawberry ice cream

SELECTION OF ICE CREAMS (VE / DFO)

RASPBERRY AND KEY LIME OPERA

HAMPSHIRE CHEESE PLATTER (GFO)
Crackers, celery, grapes, caramelised onion chutney

TO FINISH

Coffee and Petit Fours

ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, as such we therefore cannot guarantee our dishes are 100% free of these ingredients. If you have an allergy, please inform a member of our team upon ordering.

(VE) Vegan | (V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | (DFO) Dairy Free Option



THE
ELVETHAM