



# Valentine's Dinner



Thursday 14<sup>th</sup> – Saturday 16<sup>th</sup> February 2019

Six rock oysters with shallot red wine vinaigrette 12.00

Crab bisque laced with cognac, artisan breads 7.50

Pan fried Goats cheese, heritage beetroot, rocket & balsamic reduction (v) 7.50

Whole baked rosemary & garlic camembert, artisan breads (sharing) (v) 12.00



16oz T Bone steak, dauphinoise potato, roasted tomato, Portobello mushroom & peppercorn sauce  
26.50

Lemon & herb chicken poussin, rosemary sautéed potatoes, green beans & spicy tomato passata  
14.50

Thai sea bass wrapped in banana leaves, Thai pesto, lemon star anise fragrant rice, julienne chilies  
& soy & ginger dressing  
16.50

Fruit de mer, lobster thermidor, garlic & chilli prawns, crispy whitebait, salt & pepper squid  
(sharing) 32.50

Mediterranean vegetable wellington, crispy root vegetables & a vegetarian jus  
13.50

Open ravioli, spinach, ricotta cheese, roasted bell peppers & tomato pomodoro  
13.00



Chocolate fondant, melt in the middle chocolate sauce & vanilla pod ice cream 6.50

Great British Cheeseboard, grapes, celery, pear chutney & biscuits 9.50

Vanilla crème brulee, Belgium chocolate dipped strawberries 6.50

Raspberry millfeuille, champagne sabayon, puff pastry 6.50



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