

VALENTINES



2023
THE BULLS HEAD
FISHBOURNE



VALENTINES MENU

3 courses & a glass of Prosecco for only £75 per couple 5pm to 9pm Tuesday 14th February pdf

STARTERS

King Prawn Cocktail

Topped with Marie Rose sauce on a bed of crunchy lettuce.

Chicken Liver Parfait

Served with pickled gherkin toasted sour dough & grape chutney.

Roasted Red Pepper & Tomato Soup

With fresh basil & garlic croutons. (v)

Baked Camembert with Rosemary & Garlic

Served with port & redcurrant jam & fresh baked baguette. (v)

MAINS

Roast Breast of Duck

Served with celeriac dauphinoise, spring greens & port gravy.

Medallions of Beef Fillet & Watercress Puree

Served with truffle mash, savoy cabbage & Madeira sauce. (£4 supplement)

Wild Mushroom Wellington

With chateau potatoes, green beans, thyme & shallot sauce. (v)

Scallops King Prawn & White Wine Velouté

Topped with buttery mash & mature cheddar, finished under the grill & served with fennel gratin with a crispy herb topping.

DESSERTS

Chefs Homemade Lemon Tart

Served with a brulee topping and wild raspberries.

Warm Chocolate Brownie

Topped with toffee crunch ice cream and caramalised hazelnuts.

Tropical Fresh Fruit Cocktail

Served with blood orange sorbet, toasted coconut & tequila syrup.

Shropshire Blue Cheese

With posh biscuits & Chefs grape & apple chutney.



**A romantic candlelight evening for two with all your classic loving musical sounds!
When you pre-order your meal, let us know what you and your partner's
special songs are, and we will add it to our playlist for the evening!**