

VALENTINES



2019

THE BULL'S HEAD FISHBOURNE

VALENTINES MENU

3 courses  for £25.95

Book now to avoid disappointment
all meals must be pre-ordered thank you!

STARTERS

Lobster & Cray Fish Bisque

with warm sour dough baguette and salted butter

Carpaccio of Duck Breast Salad

slices of smoked duck served with a plum sauce vinaigrette with
rocket & spinach leaves topped with toasted walnut

Spanish King Prawns Pan Fried in Garlic

whole King prawns pan fried in garlic lemon & olive oil

Normandy Camembert & Port Berries (v)

baked in the oven & served with blackberry port compote & artisan rolls

MAINS

Seafood Linguini Pasta

clams, mussels, king prawn, smoked salmon and scallops simmered in a white wine,
shallot and parsley sauce topped with cherry vine tomato, rocket & parmesan
shavings with garlic artisan bread rolls

Moroccan Braised Lamb Shank

slow cooked in wine & spices, served with a tagine of Moroccan seasoning with
ripe vine tomatoes, sweet potato, roasted almonds, chick peas,
Turkish apricots and served with Arabic flat bread

Chimichurri Rib-Eye Steak

pan fried rib-eye steak topped with a famous Mexican sauce of fresh parsley,
oregano, garlic & chilli served with triple cooked chunky chips, a seasoned baked
Portobello mushroom on beef tomato

Wild Mushrooms & Truffle Oil Risotto (v)

sauté fresh picked wild forest mushrooms served in a seasoned arborio rice
topped with rocket leaf & parmesan shavings

DESSERTS

Mascarpone Tiramisu

served with a scoop of coffee mocha swirl ice cream

Mint Truffle Chocolate Sponge

served with fresh double cream & warm chocolate drizzle

Tipsy Strawberry Meringue Shell

topped with slices of fraise liqueured up strawberries & a quenelle of cream

Mango Sorbet & Coconut Ice Cream

topped with tropical fruit and on a bed of raspberry coulis

Salted Caramel & Chocolate tart

a sweet pastry filled with caramel sauce and rich chocolate truffle
topped with salted caramel ice cream

