

VALENTINES



2022
THE BULLS HEAD
FISHBOURNE PDF



VALENTINES MENU

3 courses & a glass of Bubbly for only £29.95pp 5pm to 9pm Monday 14th March
Book now to avoid disappointment all meals must be pre-ordered thank you!

STARTERS

Valentines Carpaccio of Beef

Thinly sliced fillet of seared peppered beef topped with rocket leaves, parmesan shavings, lemon & olive oil.

Deep Fried Breaded French Brie

Served with redcurrant & cranberry port jam. (v)

Cornish Oysters Sharing Platter

Six fresh oysters served with chili, lemon, ginger & vermouth dressing.

King Prawn & Avocado Cocktail

With gem lettuce, cucumber, plum tomato, Marie rose sauce & brown baguette slices.

MAINS

Pan Fried British Fillet Steak (£3 supplement)

Served with sautéed oyster mushrooms, spring greens, horseradish mash & Madeira sauce.

Roasted Barbary Duck Breast

Served with dauphinoise potato, honey roasted vegetables & a redcurrant & port sauce.

Monkfish Tail & King Prawn Thai Green Curry

Topped with crispy fried spring onions & coriander cress served with steamed basmati rice.

Grilled Vegetable & Tofu Tabbouleh (v)

Traditional Arabic cold salad of seasoned cous-cous, mint, parsley & cherry tomatoes mixed with warm grilled courgette, aubergine & tofu served with chili, coconut, tahini & maple syrup dressing & yoghurt flat bread.

DESSERTS

Sticky Toffee Pudding

Served with creamy custard & toffee shard.

Chambord Berries & Cream

Fresh mixed berries tossed in raspberry liqueur served with meringue & whipped double cream.

Chef's Homemade Chocolate Tart Ganache

Served with raspberry sorbet & candied strawberry.

Merlot Poached Pear with Dark Chocolate Syrup

Poached with a hint of vanilla & cinnamon & served with vanilla ice-cream.

