Black Swan
Idridgehay

Valentines Menu

Starters

SCALLOPS £16
Scallops and king black tiger prawns simply grilled in garlic butter

GRILLED ASPARAGUS £12
Grilled asparagus wrapped in palma ham with quails egg

LAMB FILLET £10
Lamb fillet served with feta cheese, rocket and a basil dressing

FRESH SEAFOOD SHARER £19
Fresh seafood sharer including calamari, fresh mussels, crevettes and wholetail scampi, with fresh crusty bread

MUSHROOMS £9
Wild mushrooms cooked with chilli and garlic served on toasted sourdough

Desserts

CHOCOLATE DIPPING £16
Chocolate dipping sharer with milk and white chocolate including; honeycomb pieces, fudge, marshmallows, mini brownies and fresh strawberries

RASPBERRY SOUFFLÉ £7

BRANDY SNAPS £6
Brandy snaps filled with fresh Chantilly cream and topped with fresh strawberries

HOMEMADE LEMON CHEESECAKE £7

CHEESE 1 PERSON £10 OR 2 PEOPLE £15
Locally sourced selection of cheeses

SERVICE 6PM - 9:30PM

Mains

CHATEAU BRIAND £70
Chateau Briand for 2. Prime cut fillet of beef cooked to your preference served with grilled vine tomatoes, portabello mushrooms, home cut triple cooked chips with a duo of peppercorn and port and stilton sauce

PAN ROASTED HALIBUT £22
Pan roasted fillet of halibut with a cream, garlic and parsley sauce served with a potato rosti and fresh seasonal greens

GRESSINGHAM DUCK BREAST £22
Pan fried Gressingham duck breast, with a sticky Cointreau and orange jus served with fresh seasonal greens and potato fondant

ROASTED MONKFISH TAIL £22
Roasted monkfish tail wrapped in Parma ham, with asparagus spears and a crushed new potato cake. Served with fresh Greenland prawns in a cream white wine and garlic sauce

PASTA CARBONARA £16
Pasta carbonara served with homemade garlic bread

VEGAN CURRY £16
Vegan sweet potato and chickpea curry served with fresh basmati rice and poppadoms

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February 14th