



The Kings Arms Valentines Menu

Wednesday, February 14<sup>th</sup>

Starters

Roast butternut and sweet potato velouté with truffle mascarpone (V)  
Crispy breaded ham hock, charred apple, pickled onion and baby rocket  
Seared monkfish served with squid ink and chive risotto (GF)

Mains

Slow braised blade of beef, celeriac dauphinoise and red wine sauce (GF)  
Salmon encroute, crushed new potato and tarragon velouté  
Wild mushroom and garlic wellington with herb butter reduction (V)

Desserts

Chocolate sharer - Fondant, truffles, ice cream and seasonal berries (serves 2) (V)  
Coffee and Tia maria tiramisu, cocoa and chocolate shards (V)  
White chocolate and raspberry roulade with vanilla ice cream (V)

2 courses – £25.00

3 courses - £32.00

(please book and place all pre-orders by 5pm Sunday, 11<sup>th</sup> of February)