

AB

APPLE BAY

RESTAURANT AND BAR

ST VALENTINE'S THEMED MENU

Starter

Roasted red pepper and plum tomato soup with butternut squash, crème fraiche, toasted pine nuts and basil (V) £6.50

Pan-seared scallops with oyster mushrooms, puff pastry, Madeira tarragon cream and Parma ham £9.00

Grilled brioche with roasted asparagus, kale puree and fried duck egg £7.50

Orange with pomegranate and poached pear salad, Feta cheese and roasted seeds £7.50

Smoked duck breast with pickled baby vegetables, apple and pear chutney and Port reduction £8.00

Main Course

Herb crusted lamb noisette with shepherd's pie, root vegetable mash, peas, pancetta and rosemary jus £18.00

Sea food platter - turbot, brill, scallop, langoustine – with samphire, pomme puree and haddock chowder £18.00

Corn-fed chicken breast with confit chicken leg, braised leeks, roasted carrot puree, crushed potato and Madeira jus £16.00

Spinach and ricotta ravioli with girolles, asparagus, cherry tomato sauce and Parmesan crisp £15.00

Fillet steak cooked in bone marrow butter with potato fondants, baby vegetables and red wine Jus £19.00

Desserts

Crème brulee with caramelised puff pastry, roasted figs and strawberry compote £6.00

Assiette of chocolate with chocolate mousse, chocolate delight, white chocolate cup, chocolate tart, chocolate brownie and vanilla cream and sauce £6.00

Raspberry millefeuille, with pistachios and Hazelnut crunch £6.00

Coffee Caramel Chocolate fondant, raspberry coulis and biscotti £6.00

DO YOU WANT TO ADD Selection of cheeses with oat biscuits, whisky and pear chutney £????