

# VALENTINE'S MENU

3 Courses £29.95 per person

Available on Friday 9th, Saturday 10th & Wednesday 14th February

## STARTERS

**Roasted Red Pepper Soup** with chilli, crème fraiche & rustic bread (v/vg\*) (GFA)

**Whole King Prawns** sautéed in garlic and herb butter (GFA)

**Beetroot & Goat's Cheese Arancini** with beetroot purée, pea shoot salad

**Box-Baked Camembert Sharer** infused with honey & truffle, plum chutney, toasted Sourdough (v) (GFA)

**Atlantic Prawn & Crayfish Salad** with bloody Mary mayonnaise (GFA)

## MAINS

**10oz Sirloin Steak** cooked as requested and served with chunky chips, grilled tomato roasted portobello mushroom and peppercorn sauce **(+£4pp)** (GFA)

**Oven-baked Cod Fillet** with crushed new potato cake, pea & basil velouté, Parma ham crisp

**Herb Roasted Chicken Breast** with dauphinoise potatoes, wilted spinach, wild mushroom & thyme cream sauce

**King Prawn & Chilli Linguine** served in a rich San Marzano tomato sauce, finished with parmesan

**Roasted Beetroot & Spinach Wellington** creamy mash, seasonal vegetables & vegan rosemary jus (vg)

## PUDDINGS

**Passion Fruit Mess**

with vodka and vanilla infused cream, meringue and mango purée (GF)

**Rich Ferrero Rocher Cheesecake** with chocolate chip ice-cream

**Homemade Rhubarb & Apple Crumble**

served with traditional custard (GFA)

**Sticky Toffee Pudding** salted caramel ice cream & butterscotch sauce

**Blue Bell Cheese Board** selection of three cheeses with biscuits, celery, grapes and chutney **(+£2pp)**

**Or swap your dessert for an Espresso Martini or Strawberry Daiquiri**

**A £5pp deposit is required for bookings on Wednesday 14th February**

Please speak to our team about Allergens on our Menu and if you do require any further information, please do not hesitate to ask. Not all ingredients are listed and all allergens are present in our kitchens.



# BLUE BELL

EST. 1633

VENTBRIDGE

