

VALENTINES MENU

(Please Inform Staff of any Allergens)

STARTERS:

Soft Shell Crab - Asian Slaw and Sweet Chilli Mayonnaise

Honey Glazed Venison Carpaccio – Rocket, Candied Walnuts and Parmesan

Goats Cheesecake – Red Onion Jam and Balsamic Glaze

MAINS:

Game Pot Pie – Garlic Mash Potato, Seasonal Winter Vegetables and Cranberry Jus.

Roasted Cod Loin – Lyonnaise Potatoes, Mixed Greens, Roasted Vine Cherry Tomatoes and Tomato Emulsion.

Brie, Broccoli and Spinach Gnocchi Bake – Garlic Bread and Mixed Leaves with Homemade Dressing

DESSERTS: (All Homemade)

Salted Caramel Chocolate Delice – Chocolate Sauce and Chocolate Soil

Baileys Pannacotta – Mixed Berries and Hazelnut Crumb

Lemon and Lime Tart – Raspberry Sorbet, Italian Meringue and Freeze Dried Raspberry

2 COURSES - £20

3 COURSES - £25

info@sandsrestaurant.co.uk

www.sandsrestaurant.co.uk

01328 710534