

VALENTINES MENU

(Please Inform Staff of any Allergens)

STARTERS:

Seafood Sharing Platter (2 Persons) - Prawns, Crayfish, Smoked Salmon, Trout Pate, Shell-On Prawns, Seared Tuna, Whitebait and Scampi. Served with Mixed Leaves and Crusty Roll (£2 Supplement)

Pork Belly – Apple Puree, Carrots, Parsnips, Roasted Apple, Black Pudding Bon Bon, Pancetta Crisp and Jus

Spanish Onion Soup – Crusty Baguette

Breaded Whitebait – Lemon and Dill Mayonnaise and Mixed Leaves

MAINS:

Chicken Supreme – Dauphinoise Potatoes, Curly Kale, Roasted Root Vegetables and Port Jus.

Garlic Crusted Seabass Fillet – Crushed New Potatoes, Wilted Spinach, Roasted Cherry Tomatoes and Mornay Sauce.

Salmon Fillet – Balti Roast Vegetables with a Coconut and Lime Sauce

Goats Cheese and Roasted Vegetable Lasagne – Garlic Bread and Mixed Leaf

DESSERTS: (All Homemade)

Rocky Road Cheesecake – Chocolate Soil and Marshmallow Fluff

Sticky Toffee Pudding – Salted Caramel Ice-Cream

Apple and Blackberry Crumble – Vanilla Ice-Cream

Sharing Cheeseboard (2 Persons) – Brie, Stilton, Smoked Dapple and Cheddar with Selection of Biscuits (£2 Supplement)

2 COURSES - £20

3 COURSES - £25

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