



# Valentines at

## BAR *Epernay*

### To Start

Tomato and roasted red pepper soup finished with a basil cream

Baby lamb cutlet accompanied by a beetroot and red pepper chutney and fresh mint dressing

Marinated grilled whole king prawns served with avocado, tomato salsa and sour cream, lime dip

### Intermediate Course

Champagne oyster

### Main Courses

Corn fed chicken with baby spinach and herb butter, Chateau potatoes and creamy Champagne sauce

Pan fried medallions venison, roast apple, fresh market vegetables and gravy jus

Wild mushroom tagliatelle - creamy tagliatelle with parmesan cheese

Pan fried fillet of Sea Bream, sautéed potatoes, blanched Monge Tout and finished with lemon grass sauce

### Desserts

Baileys Tiramisu

Sticky toffee pudding, brandy sauce

Fresh fruit salad and Champagne sorbet, forest berry coulis

Assiette of desserts to share

**£29.00 per person - bookings now being taken**



Book Now

for

Valentines!

at

Bar Epernay

£29.00

per person

Valentines menu available on  
Tuesday 14th February

Please ask a member of staff for details