



## THE BOAT HOUSE

- ST AUBIN -

### Bubbles & Bites

**A selection of House Made Canapes  
served on arrival with a chilled  
glass of Pink Bubbles**

### To Start

#### **Severn & Wye Valley Smoked Salmon (to share)**

Oysters Rockefeller, Caviar and Crème Fraiche

#### **Cannelloni of Venison Cheek**

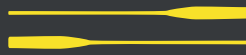
Spiced Umbrian Lentils with Sour Cherry Jus

#### **Croxton Manor Blue Cheese Panna Cotta**

Heritage Beetroot 3 ways, Fresh Passion Fruit  
Flesh and Micro Basil Leaves

#### **Pan Fried Scallops**

Spicy Spanish Black Pudding with Celeriac  
Puree and Green Apple



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# VALENTINES DAY MENU

€54 PP

## Main Courses

### Fillet of Beef Wellington

(To Share & Served Medium Rare)

Salt Baked Beetroot, Truffled Cauliflower & Cheese with Red Wine Jus

### Josper Baked Mixed Shellfish

(To Share)

Clams, Crab, Crevette's, Lobster, Oysters, Sea Vegetable's served with Minted  
New Potatoes, Garlic Aioli & White Wine Veloute

### Grilled Dover Sole

Potted Shrimp Butter with Wilted Seasonal Greens

### Pan Roasted Corn Fed Chicken Breast

Sweetcorn & Girolle Succotash and Griddled Baby Leeks with White Wine Reduction

### Wild Mushroom Gateaux

Wilted Spinach drizzled with Truffle oil, Parmesan Crisp, Shallot Rondelles  
and Panned Quail's Eggs

### Fillet of Jersey Beef Rossini

Chicken Liver Parfait with Sautéed Chestnut Mushrooms on  
Toasted Brioche and a Port Wine Jus



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## Pre-Dessert

### Wild Strawberry Sorbet

## Desserts

### Dessert Assiette

(To Fight Over or Share)

Chocolate Fondant, Lemon Posset, Tequila Granita, Ginger Ice-Cream, Strawberry Sorbet, Peppered Strawberry's, Candied Ginger, Sea Salt Tullie

### Roasted Plums

Hazelnut Mousse with a Plum Reduction and Praline Crumb

### Glazed Lemon Tart

Limoncello Curd and Raspberry Sorbet  
Served with an Iced Shot of Limoncello

### Selection of British Cheeses

Selection of Biscuits with Celery, Grapes, Quincy Jelly and Home Made Red Onion Chutney