

Slipway St Valentines Menu

~Aperitif~

A glass of Il Mionetto Italian rose prosecco

~Starter to share~

Whole tiger prawn steamed in a tom yum style sauce

Spiced vegetable wontons on courgette fondants with a sweet and sour dipping sauce

Assiette smoked and cured meats with olives and Cornish Garland cheese

~Main Course~

Monkfish "Wellington" with crayfish tail duxelle wrapped in filo pastry, on a light smoked mackerel pate and finished with chunky tomato and basil sauce

Chargrilled venison served on caramelised red onion and red cabbage, finished with a butternut squash and thyme sauce

Aubergine stuffed with a wild mushroom, rosemary and yarg risotto sliced and served on a colcannon mash and finished with a red pepper sauce

~Desserts to share~

Dark chocolate and Tia Maria mousse with strawberry compote

Red wine poached pear filled with white chocolate and finished with a blackberry coulis

Platter of three Cornish cheeses served with red onion marmalade and grapes and biscuits

£25