

B
BRADLEY
gardens

VALENTINE'S DINNER

Tuesday 14th February

ON ARRIVAL

Champagne Cocktail & Nibbles

STARTER

Smoked salmon – *served simply with lemon, watercress & mini prawn cocktail*

Tomato, basil & red pepper soup – *with warm cheese scone*

TO FOLLOW

Sorbet of passion fruits

Warm grilled oysters – *with spinach & crispy bacon*

MAIN

Roast chicken breast – *gratin potatoes, creamed leeks, roasted spring onions & red wine sauce*

Seared seabass – *with French beans, new potatoes & chive butter sauce*

DESSERT

“Assiette of desserts” to share – *bitter chocolate tart, vanilla pannacotta,
strawberry daiquiri & lemon meringue tartlet*

TO FINISH

Coffee & Homemade Truffles

— £35.00 PER PERSON —