

# Valentine's Menu

## THE TAVERN ON THE BAY

### STARTERS

#### CLASSIC FRENCH ONION SOUP (V)

GRUYÈRE CHEESE CROUTON, OLIVE BREAD, WELSH BUTTER

#### KING PRAWN COCKTAIL

MARIE ROSE DRESSING, BUTTERED BROWN BREAD

#### DELI SHARING PLATTER (FOR TWO)

WHIPPED FETA & PESTO, HUMMUS, TOASTED PITTA BREAD, ANTIPASTI OLIVES,  
SUN-DRIED TOMATOES & ROASTED PEPPERS, CURED MEATS & CHEESES

#### BUTTERMILK FRIED CHICKEN STRIPS

KOREAN BARBECUE SAUCE, CRISPY ONIONS, SESAME SEEDS

### MAIN DISHES

#### ROAST RUMP OF WELSH LAMB

GARLIC & ROSEMARY JUS, CREAMED POTATOES, CHANTENAY CARROTS, SEASONAL GREENS

#### PAN-FRIED DUCK BREAST

CHERRY, FIVE SPICE & GINGER SAUCE, STEAMED PAK CHOI, EGG NOODLES

#### GOAT'S CHEESE & BEETROOT TORTELLINI (V)

TOASTED PINE NUTS, CHERRY TOMATOES, ROCKET, ITALIAN DRESSING

#### GRILLED SEA BASS FILLET

CAPER, PRAWN & TARRAGON BUTTER SAUCE, CRUSHED NEW POTATOES, SAMPHIRE, SEASONAL GREENS

### DESSERTS

#### DESSERT SHARER FOR TWO

SIGNATURE BISCOFF CHEESECAKE, TAVERN CHOCOLATE BROWNIE,  
SALTED CARAMEL PROFITEROLES, POURING CREAM, CHOCOLATE-COATED STRAWBERRIES

#### BRAMLEY APPLE & BLACKBERRY CRUMBLE

CUSTARD

#### WHITE CHOCOLATE & PISTACHIO CRÈME BRÛLÉE

HOMEMADE SHORTBREAD

#### LIMONCELLO KEY LIME PIE

WHIPPED COCONUT CREAM

**£45 PER HEAD**

**INCLUDES A GLASS OF FIZZ ON ARRIVAL**

#### ALLERGEN DISCLAIMER:

OUR DISHES MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS INCLUDING NUTS, GLUTEN, DAIRY, AND SHELLFISH. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.