



VALENTINES

WEDNESDAY 14TH FEBRUARY 2018

JOIN US AT 8.00^{PM} TO ENJOY THE WORKS
or alternatively take the 6.00^{pm} three course early evening option

*ARRIVAL GLASS OF CAVA

*AMUSE BOUCHE

"How do you like your eggs in the morning?
(I like mine with a kiss)" (v)

STARTER PLATTER

Popcorn chicken with spicy chilli salt

Filo wrapped crispy asparagus (vv)

Vietnamese summer rolls (vv)

Piquillo pepper and preserved
lemon orzo pasta salad (vv)

Panko confit lamb "Bon bon"

Liverpool Gin cured salmon with
beetroot relish

OPTIONAL FISH COURSE (£4pp Supplement)

Baked oyster Rockefeller

MAINS

Baked aubergine stuffed with a spiced
chickpea ragout with toasted pine nuts,
harissa and tahini served with pomegranate
israeli cous cous (vv)

"Fonseca's" individual Welsh Black Beef fillet
'Wellington'. Pan seared beef fillet wrapped in
flaky puff pastry with mushroom duxelle
and duck liver pate, served with beef dripping
fondant potato and roasted root vegetables
(£5 supplement)

Goosnargh duck breast with spicy vermicelli,
wilted pak choi & crispy carrot in a fragrant
Asian broth

Pan fried fillet of sea bass with crushed herby
potatoes, samphire and a chive beurre blanc

DESSERT

"Sweet"

Fonseca's chocolate fondant with
Horlicks ice cream, white chocolate
and pistachio dipped strawberry,
Last Rolo.....

"Sweet enough"

Brie De Meaux with truffle
honey and crostini toasts

*PALATE CLEANSE WITH A

Mini Frozen "Aviation" (vv)

LATE SITTING - 8pm for 8:15pm sit down - £38 per person (Cava and five courses). *Denotes only included on the late sitting.

EARLY SITTING - 6pm - £28 per person (Three courses)

BOOK NOW - Online at resdiary.com/restaurant/fonsecasstanleystreet
or call us on **0151 255 0808**

A non-refundable deposit of £10/head is required to secure bookings. Any specific dietary requirements must be discussed at time of booking.
A 10% discretionary service charge will be added to all tables.