

**The Boundary House
Valentines Menu Friday 14.02.2020**

STARTERS

Roasted red pepper and tomato soup with mascarpone and basil oil.
Smoked salmon and soft herb paté, shallot and beetroot chutney and toasted soda bread.

Moroccan cous cous salad, grilled halloumi,
roasted vegetables with a pomegranate and mint dressing. (v)
Confit duck croquettes, sweet and spicy plum dipping sauce.
Whole baked Camembert for 2 with pistachios and honey, crusty bread. (v)

Sharing platter for 2-

A selection of home made flatbreads, hummus, olives, cured meats, cheese, sun dried tomatoes and artichokes.

Cold fish sharing platter for 2 –

Crab, prawn, smoked salmon, hot smoked salmon, anchovies,
brown bread and dips.

(£2.50 per person supplement must be pre ordered)

MAINS

Salt aged Angus beef burger or chicken burger, chorizo, Manchego cheese, apricot and chilli chutney, served with fat chips and slaw.

Grilled seabass, Thai Massaman curry, jasmine rice and peanut sauce.

Pork belly with caramelized apple and sage gratin, black pudding mash and tenderstem broccoli.

Asparagus, leek and fennel risotto, poached egg (V) (Can be Vegan)

10oz rump steak, Chimichurri sauce, rocket and Parmesan salad, onion rings and fat chips

Chateaubriand for 2 served with roasted cherry tomatoes, sauteed garlic mushrooms, green peppercorn sauce, Yorkshire blue cheese sauce, hand cut chips, rocket salad

(£5 per person supplement must be pre ordered)

DESSERT

Selection of desserts to order on the night.

£32.50 per head

**Arrival times are 5.30-6.45 or 7.45 – 8.45pm
Your table will be allocated a max of two hours.**

**To book we require a £10 deposit and the
balance to be paid on the night.**

**All supplement dishes must be pre ordered and
submitted to us by 10.4.20**

Call us on 01977 551101 to book or for more information.

www.theboundaryhousemethley.co.uk