



STAVERTON PARK
HOTEL & GOLF CLUB

LOVE

Valentines Menu

Starters

Roasted Tomato & Red Pepper Soup
Herb Croutons (G/Ve)

Confit Chicken & Apricot Terrine
Pear Chutney, Ciabatta Crostini, Balsamic Dressing (G/E/M/Sd/Mi)

Goat's Cheese Mousse
Tasting Of Beetroots, Pickled Cucumber, Candid Walnuts (N/Mi)

Smoked Salmon
Melba Toast, Cavier, Capers, Lemon Creme Fraiche, Micro Salad (F/Mi/G)

Mains

Pan Fried Lemon Chicken Supreme
Pomme Potato, Pak Choi, Charred Carrot, Onion Puree, Truffle Infused Jus (Mi)

Rump Of Lamb
Pea Puree, Sweet Potato Fondant, Confit Shallot, Tender Stem Broccoli, Mint Infused Jus (Supplement 4.50)

Oven Baked Sea Bass Fillet
Chorizo New Potato, Garlic Green Beans, Hollandaise, Crispy Rocket (F/Sd/Mi/E)

28-Day Dry Aged Ribeye Steak 227g
Served With Field Mushroom, Grilled Tomato, Chunky Chips, Peppercorn Sauce (Supplement 7.50)

Curried Cauliflower Steak
Corn Puree, Pomegranate & Vegan Feta (Ve/M)

Desserts

Baked Vanilla Cheesecake
Berry Compote, Vanilla Ice Cream G / N / S / E / Mi / Sd)

Glazed Citrus Lemon Tart
Candid Lime, Raspberry Sorbet (G / N / S / E / Mi / Sd)

Strawberry Eaton Mess (G / N / S / E / Mi / Sd)

Chocolate Brownie
Vegan Vanilla Ice Cream (Ve)

Local Selection Of Cheese
Plum Chutney, Celery, Grapes, Jelly, Biscuits, (G / E / Mi / M / Se / Sd / C) (Supplement 3.50)

Allergens: we can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.