

Saturday
14th February
served from 6^{pm} - 9^{pm}

Henlys
WINE BAR • CAFÉ • BISTRO

*reservations
only*

- VALENTINE'S MENU -

£35 PER PERSON

- Glass of Fizz on Arrival -

- STARTERS (gfo) -



Duck & Orange Pâté or Mushroom Pâté (vgo) (vo)
served with toasted focaccia, cranberry & apple jelly and a micro salad

King Prawn Cocktail
with avocado, paprika & a grilled lemon

Pea & Mint Arancini (vgo) (vo)
served with rocket salad & toasted seeds

Baked Camembert (vgo)
studded with garlic & rosemary, served with ciabatta toast

Chicken Satay Skewer
served with a peanut sauce & micro salad

- Basil & Grapefruit Frozen Granita (gfo) (vgo) (vo) -



- MAINS -

Roasted Butternut Squash & Sage Ravioli (vgo) (vo)
with fried sage leaves, parmentier potatoes, crispy onions & parmesan cheese

Lobster & Frites (gfo)
garlic-butter drenched lobster meat, with creamy, crispy fries and drizzled with Old Bay aioli & served with a side salad

6oz Fillet Steak (gfo)
served with shallot confit, beef jus, cherry tomatoes, portabella mushroom & fries

Pan Seared Sea-Bass Fillets (gfo)
with lemon, capers & white wine butter sauce served with roasted new potatoes & prosciutto wrapped asparagus

Spicy Tomato & Chicken Skewers (gfo) (vgo) (vo)
served on a bed of mediterranean rice & garnished with rosemary crumb

- DESSERTS (gfo) (vgo) -

Salted Caramel & Dark Chocolate Mousse
served with chocolate crumb & whipped chantilly cream

Spiced Poached Pear (vo)
served on a bed of red rice pudding with apple & blackcurrant compote

Amaretto & Plum Semifreddo (gfo) (vo)

White Chocolate & Baileys Cheesecake

Apple Tarte Tatin
served with a vanilla crème anglaise

- Macaroons (gfo) (vgo) (vo) -



(vgo) Vegetarian Option (vo) Vegan Option (gfo) Gluten Free Option