



THE

BOUNDARY HOUSE

METHLEY

VALENTINES MENU

14.02.2018

AMUSE BOUCHE

**

STARTERS

Warm duck salad with blackberry and orange dressing

Salmon 3 ways with granary bread

Twice baked goats cheese and walnut soufflé

Half a rack of baby back ribs with homemade bbq sauce

Whole dressed crab with lemon mayo and granary roll. **(£2.50 pp supplement)**

MAIN COURSES

Coq au Vin with mashed potato and turned vegetables (off the bone)

French trimmed rack of lamb with salsa verde, butternut
fondant and charred leeks and Chantenay carrots.

Spiced cod linguini pasta with broad beans and a deep red wine sauce.

Whole roasted stuffed butternut squash served with a superfood salad side.

Chateaubriand for TWO served with watercress, grilled mushroom, confit tomato,
onion rings, chips, new potatoes, Bernaise and peppercorn sauce.

(£5 pp supplement MUST BE PRE ORDERED)

DESSERTS

Apple tarte tatin with Vanilla ice cream

Hot chocolate fondant with chocolate sauce and sea salted caramel ice cream

Crème Caramel

Basil and red fruit Eton Mess.

Cheese and Biscuits **(also available as extra course £5 pp supplement)**

Assiette of all Desserts **(£2.50 pp supplement)**

£32.50 PER PERSON

£10 per person deposit required to book.

For reservations call us on **01977 551101** or use the link on our website: **www.theboundaryhousemethley.co.uk**

Bookings from 5.30-6.45pm or 8.15 – 9.15pm arrival