

**The Boundary House
Valentines Menu
14.02.19**

Starters

French onion soup topped with Gruyere cheese crouton. (v)

Slow roasted pork belly, black pudding and chorizo fritter.

Deep fried breaded Camembert bites with red onion chutney and dressed leaves. (v)

Shell on king prawns in confit garlic, tomato and chilli oil with crusty bread.

Baked goats cheese salad with figs, pear and candied walnuts. (v)

Pan fried king scallops, creamed leeks and crispy pancetta. (£3.50 supplement)

Main Course

Teriyaki chicken burger, charred pineapple, Asian slaw, wasabi mayo and skinny fries.

Pan Roasted chicken breast, buttered peas and leeks, sauteed potatoes and chorizo,
white wine and shallot cream sauce.

Pan fried cod loin fillet with slow roasted tomatoes, spiced chickpea and spinach stew

Venison and wild mushroom pie, roasted shallots and root vegetables.
Served with mashed potato or Parmesan and Marrow polenta.

Carbonara with fresh linguine, Parmesan and pancetta lardons.
(substitute pancetta for peas and wild mushroom for vegetarian)

10z rump steak with classic garnish of mushroom, tomato, watercress,
onion ring served with fat chips and peppercorn sauce.

Lobster and King prawn risotto with red pepper, chilli and Parmesan for two.
Half lobster for one person. (£4 supplement)
Full Lobster for two people. (£8 supplement)
(must be pre ordered)

28oz Tomahawk steak for 2 with a selection of sides, garnishes and sauces. (£12 supplement)
(must be pre ordered)

Dessert

Asiette of desserts to share.

£35 per person.

£10 per person deposit required to book.

Call us on 01977 551101 to book.

Arrival times between 5.30pm and 8.30pm.

Tables allocated for two hours from arrival.

www.theboundaryhousemethley.co.uk e – info@theboundaryhousemethley.co.uk