

Valentines Menu 2018

Starters

"Lovers Loop The Loop"

Roasted Wild Mushroom Soup, blue cheese crouton heart

"So Prawny"

King prawns in garlic herb butter with French bread to soak up the deliciousness

"Skinny Dip"

Whole baked sharing Camembert, French bread for dipping and a selection of cured meats

"Well Spreadable"

Pate of chicken livers, with red onion marmalade & toasted brioche

"Meaty balls"

Mozzarella stuffed meatballs, tortilla breadcrumb, chilli tomato sauce topped with parmesan

Mains

"Burning sir Loins"

Char grilled sirloin steak, garlic mushrooms, roasted plum tomato, skin on chips & a choice of peppercorn or stilton sauce

"Firm Bass"

Grilled seabass fillet with linguine tossed in mussel & basil cream sauce

"Not Auber-you"

Baked aubergine stuffed with Moroccan spiced Quorn mince topped with toasted parmesan cheese

"Juicy Breast"

Cornfed chicken breast, asparagus wrapped in streaky bacon, dauphinoise potato, truffle oil, white wine sauce

"Sharing Is Caring"

Sizzling hoi sin duck and fajita chicken, served on a sizzling platter with tortilla wraps and all the usual condiments

Dessert

"Classic Beauty"

Classic crème brûlée

"Cheeky Tart"

Warm black cherry and vanilla tart with banana ice cream

"Cheesy Line"

Selection of cheese & biscuits, plum tomato chutney and grapes

"Ménage à Trois"

Sharing selection of luxury Swiss ice creams with a trio of sauces, chocolate, caramel and strawberry

"Pretty Sexy Cheesecake"

Baked white chocolate and raspberry cheesecake topped with dark chocolate

3 Courses Only £24.90

The WatersEdge

Canal Cottages

Bar - Dining - Accommodation

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