

VALENTINES



LISBARNETT
HOUSE

WWW.LISBARNETTHOUSE.COM

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AMUSE-BOUCHE ACCOMPANIED BY A GLASS OF PINK BUBBLY

STARTERS

(V) ROAST PARSNIP & CUMIN SOUP - FRESH CRUSTY BREAD

ORIENTAL SLICED CHICKEN - PAN-FRIED BOK-CHOI &
PEPPERS IN AN OYSTER & CHILLI SAUCE

(V) CRISPY CRUMBED STUFFED FIELD MUSHROOM - ROAST
VEGETABLES & CASHEL BLUE CHEESE, BALSAMIC SYRUP

PRAWN & ROCKET SALAD - WHEATEN BREAD, SUN-BLUSHED TOMATO,
LEMON & CHIVE DRESSING

CHICKEN PARFAIT - TOASTED BRIOCHE, TOMATO & CHILLI JAM

MAINS

SALMON FILLET - PAN ROASTED WILD MUSHROOMS & BROCCOLI,
BASIL & WHITE WINE SAUCE

SLOW ROASTED PORK BELLY - HONEY ROAST PARSNIPS, CALVADOS & THYME SAUCE

ROAST LAMB RUMP - CARVED ONTO PAN-FRIED CABBAGE & ONIONS, RED WINE &
ROSEMARY JUS

10OZ SIRLOIN STEAK (£4.SUPP) - ONION RINGS, FLAT CAP MUSHROOM , BRANDY AND
BLACK PEPPER SAUCE

(V) ROAST VEGETABLE SPINACH & WILD MUSHROOM WELLINGTON – CAULIFLOWER &
CHICKPEA PUREE, WHITE WINE VELOUTE

BREAST OF CHICKEN - STUFFED WITH ASPARAGUS & SMOKED CHEESE, PAN-FRIED
GREENS & BASIL CREAM SAUCE

DESSERTS

PROFITEROLES - FILLED WITH FRESH CREAM & SERVED WITH WARM CHOCOLATE SAUCE

MIXED BERRY ETON MESS - CRISPY MERINGUE WITH FRESH CREAM & BERRIES

LEMON POSSET – FRUIT COMPOTE & ALMOND BISCOTTI

VANILLA BEAN ICE-CREAM – CRUNCHY HONEYCOMB

TEA OR COFFEE

£50
PER COUPLE