



## B&P Valentine's at Home

### To start...

Herby Studded Whole Camembert (vegan available)

*baked in our own dried fruit & toasted seed loaf served with caramelised red onion chutney*

or

Antipasti Platter

*cured meats, charred veggies, marinated mozzarella, red pepper hummus, onion seed crispbread*

### The main event...

32 Day Aged Beef Fillet Wellington

or

Salt Baked Celeriac, Spinach & Mascarpone Wellington (vegan available)

*both with wild mushroom & Cognac duxelle wrapped in all-butter puff pastry  
served with red wine & green peppercorn sauce*

plus three sides of your choice...

*Bubble & squeak stuffed roasted onions, bacon crumble (available meat-free)*

*Goosey truffled brie spiked double cream mashed potato*

*Smoked garlic & sage buttered fondant potato*

*Cider braised baby gem lettuce, peas, pearl onions, mint*

*Star anise & blood orange glazed heritage carrots, crispy shallots*

*Purple sprouting broccoli & curly kale, chilli, lemon, toasted hazelnuts*

*Maple & rosemary roasted squash, crumbled feta, balsamic, rocket*

*Blue cheese, leek & cauliflower gratin, thyme sourdough crumb*

### To finish...

Salted Caramel & Chocolate Fondue (vegan available)

*served with sweet treats & fancy bits to dip!*

£55 to serve two people

Add a bottle of Red, White or Rose Wine - £10 Prosecco - £12 Four Craft Beers & Ciders - £12