



Petwood

Valentines Menu



Mise en bouche



King Prawn Tempura GF

served with a miso dressing
(A) Shellfish, dairy

Beetroot Carpaccio VG, GF

served with a seed cracker, citrus gel and herb salad

Scallop in shell

hand dive scallop, cooked and served with a generous creamy Noilly prat sauce



Wild Mushroom Lasagne VG, GF

wild mushroom with baby spinach and cream

Monkfish Medallion

served with a bisque sauce, crispy capers and celeriac puree
(A) Shellfish, fish

Duck Trio FG

marinated soy and chilli duck breast with orange glazed duck leg and Chinese style bonbon
(A) Soy

Beef Wellington

served with creamy dauphinois potatoes, seasonal vegetables and jus
(A) Gluten, dairy



Crepe Suzette

mandarin segment, orange & Cointreau syrup in a French pancake served hot
(A) Gluten

Chocolate Trio Sharing Plate

hot chocolate fondant, royale chocolate and white chocolate mousse
(A) Gluten, dairy, nuts

Figs Dulce

fresh figs with almond financier sponge and pistachio cream
(A) Dairy, nuts

Our Valentines Menu is served on Saturday 12th February
and Tuesday 14th February from 6:00pm to 9:00pm

