

THE BULL INN



Happy
Valentine's
Day



Valentine's Day (evening) Menu – Thursday 14th February 2019

Starters

Homemade Tomato & Basil Soup, served with French bread (V)

Warm Goats Cheese, served on a toasted crouton, with a salad garnish and a Balsamic glaze (V)

King Prawn & Smoked Salmon flakes, served with Marie Rose sauce and a salad garnish

Southern Fried Chicken Strips, served with a salad garnish and sweet chilli dip

Homemade vegetable Spring Rolls, served with salad garnish and Hoisin Sauce (V)

Main Courses

Roasted Pork Tenderloin Fillet, wrapped in Parma Ham and filled with apple stuffing, served with Whole Grain Mustard Gravy

Slow cooked Lamb Shank, with a minted gravy

Chicken Breast, stuffed with creamed spinach and poached in a port & red wine sauce

Grilled fillet of Salmon, served with a caper and Hollandaise sauce

(all the above are served with choice of potatoes and fresh seasonal vegetables)

Vegetable Cannelloni, served with Garlic Bread and salad (or as above) (V)

Vegetable Goulash, served with savoury rice (V)

Desserts

Homemade mango & passion fruit cheesecake

Rich dark chocolate torte, served with raspberry coulis and Baileys cream

Brandy soaked black cherries, topped with a white chocolate mousse

Ice Cream (Vanilla, Strawberry, Chocolate, Choc-Mint or Raspberry Ripple)

Cheese & Biscuits

£45.00 per couple

(includes a complimentary 175ml glass of House Wine, or soft drink, per person)



The Bull Inn, 530 Bexhill Road, St Leonards-on-Sea, East Sussex, TN38 8AY.
01424 424984 info@bullstleonards.co.uk www.bullstleonards.co.uk

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