



Candlelight Valentine Menu

50/pp

While you wait

Black olives tapenade pin wheel.

Starters

Sweet potato & coconut cream soup, steam bao bun.

Grilled smoked haddock Welsh rarebit, tomato & basil capaccio, extra virgin oil.

Duck liver & Armagnac parfait, apple gel, sour cherries, pistachio, apple crisps.

Antipasti charcuterie (to share), artisan cheese, pickles crudites & dips.

Main

Dry aged beef fillet wellington, wilted spinach, Parma ham, black truffle potato puree, jus gras.

Portobello mushroom pithivier, raclette cheese, spinach – garlic pesto.

Salmon fillet – Paella arancini, mussels, pak choi, saffron, aioli, crispy squid, chorizo.

Free range chicken, pomme anna, brussel tops, wild mushroom jus.

½ grilled lobster thermidor, garden salad.

Puddings

Chocolate Marquise, berry compote, crème fraiche

Trio of desserts to share, chocolate fondant, lemon posset, berry pavlova

Coconut & passion fruit panna cotta, chocolate tuile, mango coulis

Sharing platter for two | additional supplement 25 pp

Beef fillet Chateaubriand

Whole Dover sole meuniere

Plateau de fruit de Mer

*Food Allergies and intolerances: Before ordering, please speak to a member of the team about your requirements. The Three Horseshoes is NOT an allergy free establishment.
A discretionary service charge 12.5% is added to tables of 6 or more.*