

{ ST VALENTINES 2019 }

STARTERS

CREAM OF LEEK, BACON & POTATO — Creme fraiche

GAMBAS PIL PIL — Sizzling prawns, garlic, jalapeño & paprika, served with GF bread

TEMPURA VEGETABLES — With soy & sweet chili dips

BIANCA'S ORIGINAL PRAWNS AU GRATIN — A canoe of shrimps in a creamy white wine sauce topped with melted cheese

BEEF KOFTA KEBABS — Chappati wrap, raita dressing

WILD MUSHROOM ARANCINI — Chive mayonnaise

MAIN COURSES

PRIME FILLET STEAK — Grilled to your liking, served with blue cheese or black peppercorn sauce

JERUSALEM ARTICHOKE RISOTTO — Fresh herbs, Parmesan & artichoke crisps

SLOW ROAST ENGLISH PORK BELLY — Creamed Savoy cabbage & boulangere potatoes

ROAST RACK OF LAMB — Served with Dauphinois potatoes, broccoli & lamb jus

CHICKEN CORDON BLEU — Chicken breast stuffed with ham & cheese, breaded, with creamy wholegrain & dijon mustard sauce, served with mash potato

GRILLED FILLET OF DORADA — Tomato & mussel broth, basil cream

ROAST PORTOBELLO MUSHROOM — Confit shallots, asparagus, olive oil mash, roast garlic & hazelnut dressing

DESSERTS

WINTER ETON MESS — Seasonal fruit, meringue & cream

BANOFFEE PIE — Homemade classic

PORT & STILTON — Wedge of Stilton & crackers with 10 year old port

PROFITEROLES — Traditional choux pastry with cream & chocolate sauce

AVOCADO & DARK CHOCOLATE MOUSSE — Coconut cream

£38.95

Tea or Coffee & liquor

BAR & RESTAURANT
Biancas