THE RIVERSIDE
GUEST ACCOMMODATION & COASTAL RESTAURANT

VALENTINE'S MENU

Please speak to a member of our staff before you order your food and drinks if you have any food allergies and/or intolerances and wish to know our ingredients.

Tomato and basil soup – croutons – parmesan shavings

Crispy ham hock and cheddar croquettes – apple purée – black pudding

Prawn and avocado mousse – baby gem lettuce – bread and butter

Creamy garlic mushrooms – spinach – toasted sourdough

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8oz Cornish sirloin steak – chunky chips – roasted vine tomatoes – beer battered onion rings – field mushroom – pink peppercorn sauce

Pan-seared duck breast – dauphinoise potatoes – braised red cabbage – butternut purée – black cherry and red wine jus

Grilled lemon sole fillets – samphire risotto – lemon – parmesan – tenderstem broccoli

Chargrilled butternut squash – saffron and herb risotto – wild mushrooms – kale – pumpkin seeds – truffle oil

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Vanilla panna cotta – raspberry compôte – shortbread biscuit

Strawberry sundae – clotted cream – whipped cream – strawberries – fruit coulis

Honeycomb cheesecake – salted caramel sauce – vanilla bean ice cream

Apple, sultana and cinnamon crumble – oat topping – custard

£42.95 per person. Pre booking only at **www.riversideboscastle.co.uk** or telephone **01840250216**.