

Valentines at The Blackwood

Complimentary bubbles on arrival

To Start

Classic French onion soup with an Emmental cheese topped crouton.

Grilled Goats cheese tartlet and caramalised red onion compote.

Garlic and cream button mushrooms with crusty bread..

Smoked Salmon and prawns, with balsamic roasted beetroot and whipped ricotta cheese.

Main Courses

Beef wellington, roasted root vegetables and fondant potato.

Lobster tail and crayfish linguine in a classic Pomodoro sauce.

Chicken breast stuffed with spinach and Brie, wrapped in pancetta, sauté new potatoes and a creamy white wine sauce.

Beetroot and butternut squash wellington with herb and honey roasted root vegetables.

Desserts

Chocolate brownie with vanilla pod ice cream.

Sticky toffee pudding with toffee sauce and vanilla pod ice cream.

Fruit crumble of the day with custard or vanilla ice cream.

Bread and butter pudding with custard.

£45.00 p/person Friday 14th of February evening

ALLERGENS. Please speak to one of our team for allergen information.

A discretionary service charge is applied of 10%