



# Valentine Day Evening Menu

Why not start your evening with a Thyme Sparkly Special – Courvoisier, Bitters, a hint of sugar – all topped up with chilled Prosecco - £8.95 for one, £16.10 for two

## To Start

### Baked Camembert with Roasted Garlic (to share)

Making sure no one else will want to kiss you! Take garlic, roast it with honey, rosemary and a hint of salt and pepper, add in a camembert with cranberry – and serve with warm crusty bread.....

### On the Vine Tomato Soup

Roasted vine tomatoes in a love triangle with gently fried onions, herbs and special spices married to a freshly made vegetable stock and simmered until ready – served with crusty bread

### Homemade Chicken Liver Pate with Melba Toast

Fresh chicken liver bonded with red onions, herbs and Special Reserve Port

### Prawn and Avocado Salad

Avocado, licked with fresh lemon juice and partnered with prawns nestling in a Marie Rose sauce

### Bubble and Squeak Eggs Benedict

Traditional bubble and squeak with crushed potato, cabbage, leeks, carrots and onion topped with chopped smoked streaky bacon, a soft poached egg and a delicate hollandaise sauce

## Mains

### Steak & Oyster Pie -guaranteed to get you into a romantic mood-

Our famous homemade pies – with a delicious mix of prime steak and smoked oysters

### Slow Roasted Lamb Shank -y Panky

With a rich red wine and rosemary sauce, served on a grain mustard mash

### Salmon en Croute – rich & succulent... as lovers should be (?)

Salmon, topped with spinach and prawns on a bed of garlic mayonnaise, wrapped in puffed pastry and baked until golden brown

### Stuffed Belly of Pork

Slow roasted pork belly stuffed with a loving mix of forcemeat, apricots, smoked bacon and herbs infused with Blandy's 5 year old rich Madeira and served with a rich meat gravy

### Out of Control (Wild) Mushroom and Honeyed Cashew Strogonoff – Snogonoff?

Served with wild rice

*Unless otherwise specified, all main courses are served with a choice of roasted or mashed potatoes and a vegetable medley*

## Pudds

Romantically inclined Chocolate Brownie served warm with clotted cream vanilla ice cream

Banoffee Pie

Fruit Salad and Homemade Shortbread

Tarte Tartine

Thyme cheese triglet with artisan breads or biscuits, celery, grapes and a local made chutney - £3.50 supplement

**£19.25 for two courses £23.95 for three courses including tea or coffee**

Call 01825749555 or e mail us on [info@thymeforfoodandfriends.com](mailto:info@thymeforfoodandfriends.com) to make a reservation