

# Valentine's Day Menu

3 Courses £32 per person

Friday 14th & Saturday 15th February

## Starters

### Tempura Sharing Plate for Two

Selection of Chicken, King Prawn, Seabass & Vegetables in a Crisp Chilli & Coriander Batter | Chilli Dipping Sauce | Asian Greens | Sesame Salad

### Confit Ham Hock (gfa)

Pickled Carrot & Mustard Terrine | Golden Beetroot Relish | Endive & Fine Herbs

### Truffled Leek Soup (v, gfa)

Sour Cream | Watercress Oil | Crusty Bread

### Baby Prawn & Mango Tian

Bloody Mary Mayonnaise | Crisp Gem Leaf | Pickled Cucumber Salad | Lemon Crouton

## Mains

### Chargrilled Chicken & Vegetable Skewer Sharing Plate for Two

Chermoula & Harissa Spices | Flatbread | Mezze of Dips & Salads | Rosemary & Smoked Paprika Potato Wedges

### Lemon Sole Fish & Chips

Lemon & Parsley Breadcrumbs | Fries | Crushed Peas | Lemon

### Medallion of Beef

Braised Shin Croquettes | Potato Gratin | Mustard, Mushroom & Herb Cream

### Tomato, Roast Pepper & Ricotta Linguine (v, gfa)

Sun Blushed Tomato | Capers | Black Olive | Rocket

### Chargrilled Scotch 10oz Rib-Eye Steak (gfa) Supplement £10

Roast Tomato | Portobello Mushroom | Hand Cut Chips | Peppercorn Sauce | Watercress Salad

## Desserts

### Grand Dessert for Two (v)

Selection of Mini Desserts & Gateaux | Salted Caramel & Chocolate Sauce | Ice Cream & Sprinkles

### Passion Fruit Delice (v)

Coconut Ice Cream | Mango Coulis

### Salted Caramel Chocolate Torte (v, vea, gfa)

White Chocolate Sauce | Chocolate Ice Cream

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.  
(v) vegetarian dish | (va) vegetarian available | (gf) gluten free dish | (gfa) gluten free available | (ve) vegan dish | (vea) vegan available

**THE  
TORRANCE**

