VALENTINE'S DAY | £75 PP

The Queens Hotel Portsmouth

AMUSE BOUCHE

HERITAGE TOMATO BRUSCHETTA
Whipped goats cheese & baby basil

AVOCADO & CUCUMBER CHILLED SOUP
Micro watercress

STARTERS

CHICKEN LIVER PARFAIT
Roasted figs, fig chutney, toasted brioche

CELERIAC & ROASTED APPLE SOUP (VG/GFA)
Croutons, herb oil

WILD MUSHROOM RAREBIT (V)
Grilled sourdough, fresh herbs

SEAFOOD COCKTAIL
Lobster, tiger prawns & crayfish, Marie Rose, grilled lemon, bread & butter

MAIN COURSE

ROAST FILLET OF BEEF
Pepper crust, shallot purée, beef fat fondant potato, fine beans, port & thyme sauce

GARLIC & ROSEMARY SADDLE OF LAMB
Goats cheese Dauphinoise, charred hispi cabbage, redcurrant jus

PAN FRIED HAKE
Leek, fennel & baby potato fricassée, Serrano ham crisp

CHARGRILLED CAULIFLOWER STEAK (VG)
Romesco sauce, toasted almonds, Parmentier potato with garlic butter

DESSERTS

DARK CHOCOLATE FONDANT
Raspberry, Mascarpone cream

CLOTTED CREAM & PISTACHIO BAKED ALASKA | to share
New Forest strawberries

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream

CHEESEBOARD
Barbers cheddar, Blue Monday & Lyburn garlic & nettle, date jelly, candied walnut & fruit bread

Please inform your server if you have any allergies or special dietary requirements.
A discretionary 10% service charge will be added to your final bill.