



TWO RIVERS

Restaurant

VALENTINES MENU 2019



STARTERS

**Beetroot Marinated in
Garlic and Fresh Herbs**

served with creamy goat's cheese
(V, GF)

**Roasted Red Pepper,
Tomato & Olive Soup**

topped with focaccia croutons
(V, VV, DF, GF – omit croutons)

Warm Sea Trout Caesar Salad

served with croutons

Chicken and Spinach Risotto Balls

with watercress salad and tarragon aioli

Baked Camembert for Two

topped with garlic & rosemary and
served with a selection of breads
(V)

V = Vegetarian
VV = Vegan
DF = Dairy free
GF = Gluten free

For additional
dietary requirements, please
contact us as we will be able
to offer additional dishes
to suit your needs by prior
arrangement. Full allergen
details can be provided
on request.

MAINS

Marinated Venison Steak

served pink, with triple cooked chips and red wine jus
(GF, DF)

Garlic, Lemon and Parmesan Prawn Linguine

Stuffed Chicken

Basil, brie and sun-blushed tomato, wrapped in Parma ham
and served with garlic and herb butter and sautéed potatoes
(GF)

Lemon and Pepper Crusted Hake

served with spinach and pesto sauce and pea & basil risotto

Wild Mushroom Bourguignon

with celariac creamed potato
(V, VV, GF, DF)

DESSERTS

Traditional Cheese Selection

accompanied with Yorkshire Tea loaf and homemade chutney
(GF crackers available)

Passionfruit and Vanilla Cheesecake

served with a shot of Prosecco

Hot Chocolate Pudding

with dark chocolate ganache

Tropical Fruit

topped with mango sorbet
(V, VV, GF, DF)

Indulgent Sharing Dessert

Comprising chocolate & raspberry tart, chocolate dipped
strawberries and salted caramel mousse

