

# Valentines MENU



2 course option £24.95 / 3 Course option £30.95\*

## STARTERS

'Holme' made beetroot, carrot & ginger soup with crusty roll (V, VG, GF optional)

King prawn, mango & avocado salad with courgette ribbons & mint and lime salsa (GF)

Grilled butternut squash fondant with courgette bound roasted asparagus, vegan cashew nut hollandaise & wilted spinach (V, VG, GF)

## MAINS

6 oz sirloin steak with roasted cherry tomatoes on the vine, fries & homemade crispy onion rings

Add King Prawns (GF) £5.95

Add stilton sauce (V, GF) £3.95

Add peppercorn sauce (V, GF) £3.95

Pan fried sea bass, boulangère, grilled asparagus, lemon & saffron broth (GF)

Vegan wild mushroom spinach encroute with roasted cherry tomato on the vine & pan fried cavolo nero (V, VG)

## DESSERTS

Homemade strawberry & vanilla choux bun with chocolate love heart & berry coulis.

Vegan chocolate cherry & vanilla cheesecake with honeycomb & berries (V, VG, GF)

Melt in the middle chocolate truffle pudding with winter berries & local salted caramel ice cream.

Book direct on our website or email [eat@jordansmill.com](mailto:eat@jordansmill.com) to book a table. If you book by 14/01/24, have a complimentary glass of prosecco on us to accompany your meal.

\*We will require a £5 deposit per person to confirm the booking and we will need your pre order no later than 10/02/24 to ensure we can provide you with your chosen menu items.

Tables available to book 12 noon to 3pm or 5pm to 7pm.

V – Vegetarian VG – Vegan GF – Gluten Free

KEEPING OUR FOOD HERITAGE ALIVE