

# VALENTINE'S DAY MENU

50 per person

Glass of Laurent Perrier Cuvée Rosé on arrival

STANLEY'S BAR & GRILL

## STARTERS

**PEA AND MINT SOUP**  
Sour cream, bread roll



**TEMPURA TIGER PRAWN**  
Asian slaw, wasabi, sesame

**WHIPPED GOATS CHEESE**  
Salt roasted beetroot, hazelnut salad



## SHARING PLATE

**CURED MEAT PLATTER**  
Parma ham and fig, dried duck and blueberry,  
smoked pork and apple, balsamic onions,  
crusty baguette

**MEZZE PLATTER**  
Hummus, olives, cheese stuffed baby  
peppers, homemade focaccia



## MAIN COURSE

**SEABASS FILLET**  
Potato cake, tenderstem broccoli,  
samphire, shrimp butter

**BRAISED SHIN OF BEEF**  
Truffle and parmesan potato  
wedges, sticky jus

**BUTTERNUT SQUASH RISOTTO**  
Sage, pine nuts, aged balsamic,  
rocket



## SHARING MAINS

**BEEF MEDALLIONS**  
Creamed potato, wild mushroom, spring  
vegetables, jus

**CATCH OF THE DAY**  
Cod loins, scallops, shell on prawns, fennel,  
confit potato

## ON THE SIDE

**SALT AND PEPPER FRIES**  
4

**TITANIC HOUSE  
SALAD**  
3.5

**CRISPY COURGETTE WITH  
PESTO AND PARMESAN**  
3.5

**TRIPLE COOKED CHIPS**  
3.5

**TENDERSTEM BROCCOLI  
WITH CHILLI AND GINGER**  
4

**BEER BATTERED  
ONION RINGS**  
3.5

**SWEET POTATO FRIES**  
5

## DESSERT

**STICKY TOFFEE PUDDING**  
Butterscotch sauce, ice cream

**PASSION FRUIT CHEESECAKE**  
Orange and passion fruit sorbet,  
white chocolate powder

**DARK CHOCOLATE AND  
ORANGE DELICE**  
Chocolate soil, mascarpone cream

## SHARING DESSERTS

**LEMON MERINGUE TART**  
Lemon curd, Italian meringue

**PEANUT ICED PARFAIT**  
Peanut parfait, salted caramel, bitter  
chocolate sorbet

UPLIFTING!



Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

