

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 PLATES

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.

