



THE EVESHAM HOTEL

VALENTINE'S DINNER MENU

14th, 15th, 16th February 2019



Three courses & a glass of sparkling wine

£30.00pp

Lobster Bisque

lemon poppy seed tuile

Pan Roasted Scallops

cauliflower puree, black pudding bon bons, chorizo crisps

Evesham Hotel Carpaccio of Beef

sun-blushed tomato tapenade, rocket

Sharing Deck;

marinated shell on prawns, mini garlic camembert, anti pasti,
flat breads & dips

Lamb En Crouete

goose fat carrot puree, roasted baby vegetables, dauphinoise potatoes, redcurrants

Herb Crusted Turbot

truffle pommes puree, chilli, tenderstem broccoli, fish red wine

Spinach & Ricotta Tortellini

red pepper, tomato & basil pesto

Land & Sea To Share;

16oz Sirloin Steak, Half Cornish lobster, Tempura Prawns
hand cut chips, rocket & parmesan salad, béarnaise sauce

Raspberry & Ruby Chocolate Parfait

macaroons, pistachio tuile

Buttermilk Pannacotta

forced rhubarb, sea salt shortbread

To Share;

Salted Caramel Brownie

chocolate soil, clotted cream ice cream, butterscotch sauce, served in a skillet warm

Selection of Cheeses

home-made chutney, biscuits

Please let us know of any food related intolerances or allergies as well as other dietary requirements.