



Sands
RESTAURANT

VALENTINES MENU

(Please Inform Staff of any Allergens)

STARTERS:

Beetroot Crusted King Prawns - Baby Gem Lettuce and Homemade Sweet Chilli Jam

Local Pigeon Breast – Celeriac Remoulade, Candied Walnuts and Blackberry Jus

Mushroom and Mozzarella Arancini – Marinara Dipping Sauce

MAINS:

Local Venison Loin – Dauphinoise Potatoes, Roasted Root Vegetables, Savoy Cabbage with Red Wine and Rosemary Jus.

Baked Chorizo topped Cod Loin – Bubble and Squeak, Spinach with Poached Egg and White Wine Sauce.

Home Spiced Vegetable Balti – Turmeric Basmati Rice, Onion Bhajis with Minted Yoghurt

DESSERTS: (All Homemade)

Rich Vanilla Rice Pudding – Grated Nutmeg

Dark Chocolate Tart – Salted Nut Brittle and Pistachio Ice-Cream

Spiced Apple Cake - Sweetened Cream Cheese and Caramel Sauce

2 COURSES - £20

3 COURSES - £25

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www.sandsrestaurant.co.uk

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