

CHRISTOPHER'S

- RESTAURANT -



VALENTINE'S MENU



Amuse-bouche

Avocado mousse topped with prawns on bruschetta

Bubble & squeak soup, smoked crispy bacon crumbles

Mussels in white wine & parsley sauce

Scottish smoked salmon & prawns, Marie Rose sauce
garnished with a shell on king prawn

Warm melon pearls splashed with Midori

Champagne sorbet



English fillet steak filled with pate & wrapped in smoked bacon, finished with madeira sauce

Gressingham duck breast, orange & Cointreau sauce

Roast chump of lamb, mint and redcurrant sauce

Grilled seabass fillet, lemon & lime sauce

Vegetable & mushroom wellington, madeira sauce

Apple & mushroom stroganoff

Duchess potatoes

A medley of seasonal vegetables



Caramel meringue roulade

Chocolate & black cherry mousse, flavoured with cherry liqueur

Spotted dick, served hot with golden syrup & custard

£80.00 per couple inclusive of vat.



PTO
For allergens

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⚠ Please make us aware of your allergy before ordering your meal so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware.

Whilst we take the issue of food allergies and intolerances seriously all dishes are produced and prepared in an environment that is not free from **gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame seeds, celery, mustard, lupin, sulphur dioxide, sulphites or soya** therefore all dishes may contain traces of these and other allergens.

Unfortunately, we are unable to serve diners with a nut allergy.

If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you.

Meat and fish dishes may contain bones.

Avocado mousse topped with prawns on bruschetta – **Gluten-wheat, crustaceans,**

Bubble & squeak soup, roll & butter – **Gluten-wheat, dairy, egg, celery**

Mussels in white wine & parsley sauce – **Milk, sulphites, shellfish,**

Smoked salmon & prawns, marie rose sauce, king prawn – **Dairy, gluten-wheat, sulphites, crustaceans, fish**

Trio of melon cocktail laced with midori – **Sulphites**

Champagne sorbet– **Egg, sulphites**

Fillet steak filled with pate & wrapped in smoked bacon, finished with madeira sauce
– **Sulphites, gluten-wheat, dairy**

Gressingham duck breast, orange & Cointreau sauce – **Mustard, dairy, egg, gluten-wheat**

Venison medallions, cherry & port wine sauce – **Dairy, sulphites, gluten-wheat**

Roast chump of lamb, mint and redcurrant sauce – **Dairy, sulphites**

Grilled seabass fillet, lemon & lime sauce – **Dairy, egg, mustard, fish**

Vegetable wellington, madeira sauce – **Dairy, nuts, egg, sulphites**

Apple & mushroom stroganoff – **Dairy,**

Duchess potatoes & a medley of seasonal vegetables – **Dairy, gluten-wheat, egg, milk**

Caramel meringue roulade – **Dairy, egg**

Chocolate & black cherry mousse, flavoured with cherry liqueur – **Dairy, egg, sulphites**

Spotted dick, served hot with golden syrup & custard – **Dairy, egg, gluten-wheat**

Menu subject to change due to circumstances beyond our control