

# The Poplars

## Valentine's Evening Menu

Thursday 14<sup>th</sup> February 2019  
(2 sittings)

3 Courses £25.95

2 Courses £20.95

Homemade Wild Mushroom & Thyme Soup with Mini Loaf (v) (gf)

Pulled Pork & Spring Onion Filo Parcels with Homemade BBQ Sauce

Smoked Salmon Pâté with Cucumber Crème Fraîche & Melba Toast (gf)

Roasted Courgette filled with Sun Blushed Tomato & Red Pepper Risotto (v) (gf)

or

To Share: Emmental & Gruyère Cheese Fondue with a Selection of Breads & Crudités (v) (gf)

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\*Grilled 8oz Rump Steak with Shallot Marmalade (gf)

\*Pan fried Fillet of Red Mullet with Crab & Fennel & Chive Dressing (gf)

Shredded Duck & Vegetable Stir Fry with Noodles & Hoisin Sauce

\*Breast of Chicken with Creamy Dijon Mustard Sauce & Sautéed Asparagus (gf)

\*Goat's Cheese & Mediterranean vegetable Frittata with Chilli Pesto (v) (gf)

\*Served with a choice of Salad or Vegetables & New Potatoes or Chips

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Chocolate Pannacotta Cup with Coffee Cream (gf)

Vanilla & Milk Sponge with Strawberry Compote

Black Forest Eton Mess with Mini Homemade Meringue (gf)

Salted Caramel Croissant Pudding with Vanilla Ice Cream

or

To Share: Classic Desserts - Crème Brûlée, Chocolate Profiteroles & Raspberry Cheesecake

gf - GLUTEN FREE available upon request

v - vegetarian

PLEASE NOTE ALL FOOD IS PREPARED IN A KITCHEN WHERE ALL ALLERGENS ARE PRESENT  
& OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE  
PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING