



THE
BASTION

BAR & RESTAURANT

VALENTINE'S MENU
2017

Bubbles on Arrival

STARTERS

French Onion Soup with Gruyere Croute and Crisp Onions

Oysters Rockefeller, Parsley, Garlic and Lemon Butter with a Ciabatta Crumb

Ham Hock, Leek and Spring Onion Terrine, Homemade Piccalilli and Grilled Focaccia

Aubergine and Halloumi Parcel with Balsamic, Basil, Sweet Chilli and Garlic with Dressed Leaves

Champagne and Raspberry Granita

MAIN COURSES

Herb Crusted Rack of Lamb with Boulangère Potatoes, Baby Vegetables with a Thyme and Rosemary Jus

8oz Highland Rib Eye Steak with Roasted Butter Fondant Potato, Flat Cap Mushroom,
Cherry Vine Tomatoes, Watercress and Garlic Butter

Hake Fillet with Mussel and Greenland Prawn Broth, Crushed New Potatoes and Green Beans

Wild Mushroom and Goats Cheese Wellington with Tarragon and Mustard Cream Sauce,
Buttered Baby Heritage Vegetables, Sauté Potatoes

DESSERTS

Raspberry and Almond Heart with Raspberry Coulis, Sweet Pastry Cream and Pulled Sugar

Passion Fruit Cheesecake, Berry Compote and a Mascarpone Filled Almond Tuille

Melting Chocolate Pudding with Chocolate Dipped Strawberries and Chocolate Ice Cream with a Bitter Chocolate Sauce

A Sharing Dessert of Raspberry and Almond Heart, Passion Fruit Cheesecake and
Chocolate Pannacotta with Chocolate Ice Cream and Fresh Berries (Minimum 2 People Sharing)

Coffee and Petit Fours

£49.95PP