



The Bluebell

Valentines Menu

To Start

Homemade Arrabbiata Meatballs

Served with Toasted Breads.

Smoked Salmon and Prawn Salad

Served with Marie Rose Sauce.

Pan Fried Scallops

Served with Pea Puree and Black Pudding.

To Share - Baked Camembert

Served with Toasted Artisan Bread and Chutney.

Mains

Ribeye Steak

Fillet Steak

(£5 Supplement)

Served with Skinny Fries, Vine Tomatoes, Mushrooms and a choice of Peppercorn, Port and Stilton or Garlic Butter Sauce.

Seabass Fillets

Served with Lemon, White Wine and Caper Sauce, dressed with King Prawns served with Crushed Garlic Potatoes and Tenderstem Broccoli.

Aspargus & Pea Risotto (VG)

Desserts

To Share - Selection of Cheeses & Homemade Chutneys

To Share - Trio of Desserts

Chocolate Torte, Chocolate Strawberries & Crème Brulee with Shortbread.

Selection of Individual Sweets from the Desserts Board

£45 per person

Please always inform your server of any allergies or intolerances before placing your order. Although dishes are made Gluten and Allergy Free our Kitchen is not a Gluten or Allergy Free Area.

Make sure to tag us in your pics @thebluebellfg