



# 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.*

**Asparagus & 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**