

THE TYLER'S KILN

Valentine's Day 2019 Set Menu

Glass of Prosecco on arrival - £49.95 per person

STARTERS

ENJOY
25% OFF YOUR
DRINKS BILL

Oven baked Camembert sharing board served with red onion chutney, toasted focaccia, Parma ham, pitted olives, marinated tomatoes, pork & chorizo croquettes, salad and aioli. (*Gluten free bread available*)

Mixed seafood sharing board with moules marinière, smoked salmon, crispy calamari, tempura tiger prawns, lemon & dill mayonnaise and toasted focaccia bread. (*Gluten free bread available*)

Soft centred scotch egg served with piccalilli and dressed salad.

Sweet potato, coconut, lemongrass and coriander soup served with toasted focaccia. (vgn)
(*Gluten free bread available*)

MAINS

Fillet steak served with a stuffed mushroom, thrice cooked chips, balsamic glazed vine cherry tomatoes and a sauce of your choice. (Peppercorn, red wine or béarnaise)

Lamb sharing plate. 12 hour slow cooked rolled shoulder, lamb rump cooked to your liking, and minted lamb croquettes served with cauliflower gratin, honey roast parsnips & parsnip crisps.

Wild mushroom, spinach, pine nut and truffle creamy tagliatelle topped with parmesan crisps and tarragon. (v)

Herb crusted cod fillet, served with wine steamed mussels, crab and prawn crushed potatoes and soft poached egg.

DESSERTS

Trio of British classic desserts for 2: Raspberry trifle with whipped cream, sticky toffee pudding & toffee sauce, and apple and winter berry crumble with custard. (v)

Melt in the middle hot chocolate fondant served with honeycomb ice cream chocolate soil and toffee sauce. (v)

Strawberry, white chocolate and vanilla cheesecake. (v)

Cheeseboard served with biscuits, grapes, chutney and a glass of port. (v)