

Happy Valentine's

3 COURSES
£19.99
PER PERSON

SATURDAY 10TH - WEDNESDAY 14TH FEB



Valentine's Booking Form

£10 Deposit Per Person

Name

.....

Tel /Mobile No.

.....

Email Address

.....

Date of Booking

.....

No. In Booking

.....

Time

.....

Hand the completed form to the Duty Manager with your £10 deposit per person.

Balance due on selected booking date.

NAME

1.						
2.						
3.						
4.						
	Total					

Starters	Mains	Desserts
Spiced Sweet Potato, Leek and Long Clawson Stilton Soup (v)		
Atlantic Prawn and Avocado Cocktail Bruschetta		
Pan-Fried Scallops		
Sharing Box Baked Camembert		
Pan-Roasted Chicken Breast		
Asparagus and Broad Bean Risotto (v)		
Pan-Seared Sea Bass Fillet		
Grilled Lamb Cutlets		
8oz Rump Steak		
Passion Fruit and Coconut Cheesecake		
Lemon Panna Cotta Tart		
Chocolate and Orange Fondant		
Sharing Toffee and Chocolate Fondue		

Starters

Spiced Sweet Potato, Leek and Long Clawson Stilton Soup (v)

With crusty sour dough and butter

Atlantic Prawn and Avocado Cocktail Bruschetta

On chargrilled sour dough with a lime and basil mayonnaise

Pan-Fried Scallops

With a pea puree and crispy Bury black pudding crumb

Sharing Box Baked Camembert

Creamy Camembert baked with rosemary and garlic. With celery, crusty bread and a fig and honey chutney

Mains

Pan-Roasted Chicken Breast

Filled with Long Clawson Stilton and mushroom and wrapped in bacon. With crushed new potatoes, fine beans and a red wine and shallot sauce

Asparagus and Broad Bean Risotto (v)

With fresh basil pesto, Italian hard cheese and garlic bread

Pan-Seared Sea Bass Fillet

With a cauliflower, potato and spinach coconut curry, coriander and red chillies

Grilled Lamb Cutlets

With rosemary roast new potatoes, Chantenay carrots, sugar snap peas and a red wine jus

8oz Rump Steak

With chips, tomato, mushroom and beer battered onion rings

Desserts

Passion Fruit and Coconut Cheesecake

With a whip of fresh cream

Lemon Panna Cotta Tart

With a raspberry compote and a whip of fresh cream

Chocolate and Orange Fondant

With vanilla ice cream

Sharing Toffee and Chocolate Fondue

Pots of toffee and milk chocolate dipping sauces with fresh strawberries, chocolate brownie bites and marshmallows



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TERMS & CONDITIONS:

All payments are non-refundable.

All goods are subject to availability. Information on allergens is available. Please ask for details and let your server know of any allergen or intolerance before you order. All food is prepared and cooked in a kitchen environment in which nuts, gluten and other allergens are present.

Fish and chicken dishes may contain bones. (V) Suitable for vegetarians. 1oz = 28.3g.

All weights are approximate and taken before cooking.