

# CHESTERTON — HOTEL—

5 COURSE MENU WITH

ARRIVAL COCKTAILS, BOTTLE OF WINE

& LIVE ENTERTAINMENT

£160 PER COUPLE



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#### SET THE MOOD

Enhance your evening with a bottle of house white, red, or rosé wine.

#### FIRST COURSE: A DELICATE BEGINNING

Start your culinary journey with an elegant appetizer, accompanied by a Valentine's potion of love

#### SECOND COURSE: REFINED STARTERS

or

BUTTERNUT SQUAS	Н
& SAGE SOUP (VG)	

Served with Warm Artisan Ciabatta

# CHICKEN LIVER PARFAIT

Served with Crisp Crostini, House Pickles, and Rich Fig Chutney

# CAMEMBERT FONDUE

Served with Garlic Crostini and Tangy Tomato Chutney

or

or

### THIRD COURSE: THE MAIN EVENT TO SHARE

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FROM	THE	FARM	i

35 OZ TOMAHAWK STEAK

Served with Rosemary Wedge Potatoes, Sautéed Vegetables, Vine Cherry Tomatoes, Confit Garlic, and a selection of sauces: Béarnaise, Peppercorn, Mushroom, or Red Wine Reduction

#### FROM THE SEA:

SEAFOOD PLATTER

A tantalizing selection featuring Spicy Cajun King Prawns, Crispy Fried Calamari, Polenta-Crusted Sprats, Coconut Tiger Prawns, and Mussels in a fragrant White Wine Sauce

# FROM THE GROUND:

# VEGETARIAN PLATTER

A vibrant selection of Hummus, Fresh Crudités, Crispy Falafel, Cheesy Portobello Mushroom, Quinoa-Stuffed Courgette, Smoky Baba Ganoush, and a variety of Artisan Bread

#### FOURTH COURSE: SWEET INDULGENCE

A delightful trio of Fluffy Clouds nestled in Vanilla Custard, Chocolate Fondant adorned with Honeycomb Ice Cream, and Bailey's enchanting Tiramisu.

FIFTH COURSE: A REVITALIZING DIGESTIVE SHOT PAIRED WITH LUSCIOUS CHOCOLATE-DRAPED STRAWBERRIES.

THE ENTIRE EVENING WILL BE ACCOMPANIED BY AMAZING LIVE ENTERTAINMENT