

**VALENTINES NIGHT
AT THE NAGS HEAD
14TH FEBRUARY**

**PROSECCO CARPENE MALVOLTI
(VOTED BEST IN THE WORLD, TATLER)**

CREAM OF BUTTERNUT SQUASH WITH A ROASTED POPPY SEED CHANTILLY



**MUSHROOM FEUILLETTE
PUFF PASTRY TOP WITH MUSHROOMS IN A CALVADOS CREAM
& JULIENNES OF VEGETABLES (V)**

OR

**SEASONED BLUE CRAB WITH HOME SMOKED SALMON
SERVED WITH BLINIS AND A BUTTER MILK CREAM**

OR

SEAFOOD COCOTTE WITH A PARMESAN GRATINE

OR

**FOIE GRAS PARFAIT WRAPPED IN SERRANO HAM
WITH A TWELVE LEAF SALAD, GRILLED ALMONDS & A HONEY DRESSING**



**SLOWLY COOKED LOCAL (SARRATT) PORK FILLET WRAPPED IN SMOKED BACON
WITH APPLE JULIENNE, CIDER AND SAGE JUS**

OR

**CORNISH SOLE FILLET AND SALMON MOUSSE PAUPIETTE STEAMED
WITH FRESH HERB AND MARINIÈRE SAUCE**

OR

**FREE RANGE LITTLE MISSENDEN CHICKEN BREAST
STEAMED WITH SPINACH & MOZZARELLA
WITH A BLACK OLIVE & SUN BLUSHED TOMATO CREAM**

OR

**RISOTTO OF GARDEN PEAS & SMOKED GLOUCESTER CHEESE (V)
WITH PAN FRIED ARTICHOKE & WILD MUSHROOM SERVED WITH A TOMATO COULI**



VALENTINES DESSERT TRIO

**£49.95 PER PERSON + 10% SERVICE
£15 DEPOSIT IS REQUIRED TO SECURE THE BOOKING**

Nearly all our produce & ingredients are sourced locally.

Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance.

All staff gratuities go direct to the staff.

Prices are inclusive of vat @ 20%