

Valentine's Day

*Wine and dine your loved one with
a delicious 5 course menu*

£21.95 per person

*Speak to reception for a menu
or call 01952 425 000
to book your table*



grays

hotel and conference centre

Valentine's Menu

Aperitif

Glass of sparkling wine on arrival

Starters

Soup (v)

Cream of tomato and basil soup with crispy croutons and a cream swirl

Mussels

Pan fried mussels cooked with shallots and garlic in a cream sauce, served with a warm ciabatta

Anti pasti (to share)

Fine diced tomato and olives bruschetta, selection of continental meats, slices of mozzarella

Chicken Liver Paté

Homemade chicken liver paté infused with fresh herbs, smoked bacon and brandy, served with a crisp side salad and toasted ciabatta bread.

Intermediate course

Chicken Breast

Pan seared chicken supreme, fondant potato and green beans, finished with a whole grain mustard sauce

Cod Loin

Herb crusted cod loin placed on a bed of sautéed potatoes, baby corn, baby carrot and mange tout, finished with a pea and mint sauce

Ravioli (v)

Homemade ravioli with a spinach and ricotta filling, served in a cream sauce with asparagus spears

Meat balls

Homemade meat balls, served on a bed of spaghetti with a tarragon sauce, topped with parmesan

Sirloin Steak (£3.50 supplement)

Sirloin steak grilled to your liking, served with triple cooked chips, grilled tomato, mushroom and peppercorn sauce

Dessert

Heart of Shortbread

Chocolate strawberry, shortbread and Chantilly cream tower, served with a strawberry coulis

Trio of chocolate (to share)

Belgian chocolate torte, milk chocolate mousse and dark chocolate ice cream

Cheesecake

Lemon and mascarpone cream cheese served on a biscuit base

Summer Berry Pudding

Served with Chantilly cream

To Finish

Tea & Coffee