Palentine's Jay PEARSON'S ARMS

COUPLE'S SHARING MENU

AVAILABLE FRI 14TH & SAT 15TH FEBRUARY



*** Glass of Pink Fizz on Arrival ***

TO BEGIN...

- Whole Camembert, Baked In Garlic Butter served with a selection of Toasted Bread Rolls, Hot Honey & Thyme, Grapes & Figs
 - Squid Ink Pasta Bowl, Crispy Baby Squid, Lobster Glaze,
 Charred Cherry Tomatoes & Garlic Bread
 - Teriyaki Glazed Pork Belly Bites & Oyster Mushroom Skewers,
 Toasted Sesame Seeds, Kimchi

TO FOLLOW...

- Overnight Braised Short Rib, Potato Mille Feuille cooked in Duck Fat, Honey Roasted Rainbow Carrots & Red Wine Jus
- Half Spatchcock Tandoori Chicken, Spiced Turmeric New Potatoes, Garlic & Coriander Naan Bread & Dressed Salad
 - Grilled Monk Fish Tail, Whole King Prawns, Romesco Sauce,Grilled Aubergine & Patatas Bravas

TO INDULGE ...

- Selection of Local Cheeses,
 Crackers, Pear & White Wine Chutney, Apple Slices, Grapes & Celery
- Profiteroles, Choux Pastry, Pistachio Crème Pâtissier,
 White Chocolate Mirror Glaze & Crushed Pistachios
- Trio of Desserts, Red Velvet Cake, Profiteroles, Trillionaire Shortcake

3 Courses Set Menu £40 per person

- VEGETARIAN OR VEGAN OPTIONS AVAILABLE UPON REQUEST
 - ** A LA CARTE WILL BE RUNNING BOTH EVENINGS TOO