

VALENTINES AT THE SWAN BRAYBROOKE

TO START

Seafood Platter for Two

Smoked Salmon Gravavlax, Mackerel Pate with Caperberries, Salt & Pepper Squid,
Cornish Sardines and Warm Toast

Poached Pear in Red Wine (Ve adaptable) *

Parma Ham, Fresh Fig and Watercress

Tartiflette * (V adaptable)

Smoked Pancetta Lardon, Reblochon, New Potatoes, Smoked Black Garlic, Rocket Salad

TO FOLLOW

Cote du Boeuf for Two *

Sauteed New Potatoes with Smoked Pancetta, French Beans, Spinach and Rich Bearnaise Sauce
£5 per person supplement

Pan-Fried Seabass *

Sauteed New Potatoes, Samphire and Lemon Caper Butter

Asparagus and Ricotta Ravioli (V)

Crispy Sage and Caper Butter

SOMETHING SWEET OR SOMETHING CHEESEY

White Chocolate Cheesecake *

Passionfruit Sorbet

Praline Choux Bun

Caramel Centre and Praline Crumb

A Selection of British Cheeses **

Quince Jelly, Frozen Grapes, Victorian Chutney, Artisan Biscuits

TO FINISH

Braybrooke Gin and White Chocolate Truffles

£35 PER PERSON

*Please advise of any dietary requirements or requests in advance,
we will always do our best to accommodate these.*

