



NEW PLACE
HOTEL

Valentines Day

MENU

from the 14th to 15th of February

DRINK

Valentines Cocktail or a Romantic Mocktail

STARTER

6 Oysters to Share with Tabasco and Lemon (For Two)

Sweet Potato, Coconut & Harissa Soup (ve/gf/df)

Crab Arancini, Crab Bisque, Sea Herbs

New Place Honey & Cider Glazed Pig Cheeks, Apple Ketchup, Granny Smith, Hazelnut (gf/df)

MAIN COURSE

Beef Wellington (Sharer For Two), With Pomme Puree, Seasonal Vegetables, and Port and Thyme

Hake, With Leek and Potato Sauce, Charred Leeks, Mussels, and Chive Oil (gf)

Chicken Supreme, Celeriac Fondant and Puree, Kale, and Honey and Mustard Sauce (gf)

Roast Pumpkin, Braised Mushroom, Onion Puree, Charred Baby Gem, Pumpkin Seed Pesto (ve/gf/df)

DESSERT

Chocolate Mousse Sharer (For Two) served with strawberries, marshmallows and honeycomb

Pineapple and Passionfruit Pavlova (ve/df)

Hampshire Cheeseboard, Selection of Cheeses, Crackers, Chutney and Grapes (gf)

Sticky Toffee Pudding served with Vanilla Ice Cream



£130 PER COUPLE

