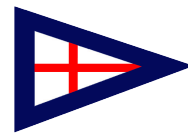


Barry Dacht Club



VALENTINE'S NIGHT MENU

To Start

Sharing Charcuterie Board

(Selection of continental meats, cheeses, olives served with sourdough bread and chutney's)

Traditional sharing Platter

*(Garlic Mushrooms, Tempura battered King Prawns & Panko breaded Halloumi fries served with Sourdough Toast and Sweet Chilli dipping sauce)
(Vegetarian version of both sharing starters available)*

£10 per sharing board *(serves 2)*

Main Course

8oz Sirloin Steak with Peppercorn sauce

10oz Gammon Steak

Garlic Butter marinated Chicken Breast

Chef's Homemade Lasagne with Garlic Bread (Beef or Vegetarian)

Fillet of Salmon with Parsley Butter

Butternut Squash, Chickpea & Walnut Wellington with Redcurrant Chutney (ve)

King Prawn Linguine in a Tomato & Chilli sauce

Any 2 main courses for £45

(includes a bottle of Prosecco)

Dessert

Homemade Vanilla Cheesecake with Mango coulis & Coconut Ice Cream £6

Chef's Sticky Toffee pudding with Vanilla Ice Cream or Custard £6



Contact Mark to book your table:
Tel: 07428 766779
Email: compassbarandkitchen@gmail.com

