



Tuesday  
14<sup>th</sup> February  
2012



## VALENTINES MENU

7 Courses £44 per person



Vine cherry tomato and basil amuse bouche + parmesan crisp

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Filo wrapped goat's cheese & beetroot + watercress, apple & sultana salad

Japanese sushi rolls (filled with tuna, salmon and teriyaki chicken) +  
wasabi + pickled ginger & Asian dipping sauce

Chicken + pomegranate + baby spinach + avocado & chilli salad + seeded mustard vinaigrette

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Mango & peach Schnapps sorbet

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Crispy skin fillet of sea bass + Asian greens + herbed baby spuds + tempura battered oysters +  
sesame seed & oyster sauce

Corn fed chicken supreme + stuffing of mascarpone, sun blushed tomato & basil +  
sweet potato dauphinoise potato + french mustard white wine sauce

Open lasagne + seasonal asparagus + assorted wild mushrooms + ricotta cheese + tomato reduction + balsamic syrup

To share – Casterbridge 850g prime English two bone rib of beef + rosemary and garlic roasted new potatoes +  
battered green beans + vine roasted cherry tomatoes + rich homemade red wine sauce +  
horseradish hollandaise + roasted garlic bulb

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All of the desserts below to share:

Vanilla pannacotta + wild berry jelly + cantelope sorbet  
and

Belgium Dark & white chocolate fondant + Andy's home made marshmallow + crunchy honeycomb  
and

The Bulls Head banana fritter + brandy snap basket + toffee sauce + home made banoffee gelato

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Long Clawson Stilton + frozen grapes + fresh pear + homemade bread

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Home made chocolates + truffles

[www.thebullshead.co.uk](http://www.thebullshead.co.uk)

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