

VALENTINE'S DAY



A DEPOSIT OF £20 PER PERSON IS REQUIRED TO CONFIRM YOUR BOOKING, CONFIRMED NUMBERS AND MENU PRE-ORDER TO BE PROVIDED 2 DAYS PRIOR TO YOUR RESERVATION TO BAR@BOLEROVENUES.COM

STARTERS

SALT AND PEPPER CALAMARI

With garlic and lemon aioli

CARROT AND GINGER SOUP

Coconut milk and toasted sourdough ^{V/V/GFA}

ROSEMARY & GARLIC INFUSED BAKED CAMEMBERT

Served with figs, honey, warm sourdough, olives, and sticky red onion marmalade for two to share ^V

MOULE A LA CRÈME

Shallot, garlic, and white wine cream served with warm sourdough ^{GFA}

CHICKEN SOUVLAKI

Served with Greek salad, mint garlic yogurt and flat bread



OPTION 1

3 COURSES £48.95 PER PERSON

Including a glass of prosecco on arrival

..... MAINS

WILD MUSHROOM AND GOAT CHEESE RISOTTO

Poached duck egg, tarragon, and truffle dressing ^{V/GF}

Add Scallops - 8.5

PESTO CRUSTED CHICKEN BREAST

Smoked bacon dauphinois, tender stem broccoli, mushroom, and white wine cream

SLOW COOKED STUFFED SHOULDER OF LAMB

Mint and parmesan mash, salsa Verde, maple roasted chantenay carrots

PAN ROASTED HAKE

Herb tomato sauce, chorizo, buttered greens, saffron and lemon baby potatoes

..... DESSERTS

PROFITEROLES

Choux pastry cream filled profiteroles, raspberry and dark chocolate sauce

BAILEYS AND SALTED CARAMEL CHEESECAKE

Hot chocolate sauce and salted caramel ice cream

SALTED CARAMEL BROWNIE

Vanilla ice cream, strawberry, and chocolate drizzle

LOCAL CHEESE PLATE

With farmhouse crackers and onion marmalade



OPTION 2

PRICES AS STATED

Starters available from the menu to the left at £8.50

HALF A DOZEN COLCHESTER ROCK OYSTERS

£18.99

Served naturally in the half shell on ice with fresh lemon and mignonette sauce

32OZ BOSTON RIB STEAK*

£80.00 (SHARE BETWEEN 2)

Matured for 21 days, panache of green vegetables, red onion and rocket salad, watercress, peppercorn and cognac sauce
Garlic sausage, sweet corn mac & triple cheese, fries

**Bolero recommends, malbec bodegas, Ruca Malen 2019, Argentina*

FRESHLY POACHED CORNISH LOBSTER*

HALF - £40.00 • FULL - £70.00

Served on sea beans with champagne and caviar butter sauce and herbed potatoes

**Bolero recommends, Laurent-Perrier cuvee rose brut champagne*

BOLERO SPECIAL SELECTION OF DESSERTS

£16.95 (SHARE BETWEEN 2)



ALLERGIES - ALLERGIES-PLEASE NOTE THAT OUR MENU ITEMS MAY CONTAIN ALLERGENS INCLUDING: GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, MUSTARD, SULPHITES, SESAME AND LUPIN, PLEASE ASK FOR MORE INFORMATION.

A SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL