



VALENTINE'S DAY

♥ MENU ♥

*served at Zeffirellis Jazz Bar*

STARTERS

*Warm Artichoke and Chanterelles with Balsamic Dressing (VE/GF)*

*Tomato Consommé with Cheese on Toast (Vegan option/GF)*

*Spinach Custards with Avocado (GF)*



MAIN COURSES

*Gnocchi Cacio de Pepe*

*Beetroot Risotto with Feta (VEO/ GF)*

*Parmesan Polenta Wedges with Olive Tapenade and Roasted Veg*



DESSERTS

*Fig leaf crème caramel with roasted figs (GF)*

*Rum glazed griddled pineapple with lime crème fraiche (VEO/GF)*

*White Chocolate Mousse with Poached Rhubarb (VEO/GF)*

*VE - vegan, GF - gluten free, VEO - vegan option*

*£45 per person for 3 courses, a glass of fizz and music*

