

# PRIMA DONNAS

## VALENTINE'S DAY MENU 2019



**Sittings from 5 ~ 8 35**  
**Sittings from 8 ~ Close 49.5**

**Includes a glass (125 ml) of Prosecco**

(A Discretionary 10% Service Charge will be added to your bill)

### STARTERS

Champagne Oysters with Scrambled Egg & Salmon Caviar  
Seafood Antipasto with Garlic Chilli Dressing  
(Prawns, Baby Octopus, Sardines, Haloumi, Asparagus & Kalamata Olives)  
Roasted Red Pepper & Goats Cheese Terrine with Spinach & Walnut Pesto (N)  
Fresh Asparagus & Samphire on Toasted Brioche with Hollandaise Sauce

### MAIN COURSES

Rack of Lamb for Two  
With Wild Mushrooms, Savoy Cabbage & Butter Bean Mash  
Rib-Eye Steak with Confit Onions & Spiced Prawns  
Fillet of Fresh Turbot with Pancetta, Peas, Baby Onions & Mint Bonne Femme  
Corn-fed Chicken stuffed with Black Pudding, wrapped in Bacon with a Chive Butter Sauce  
& Mashed Potatoes

### HOMEMADE DESSERTS

Assiette of Mini Chocolate Desserts  
Rhubarb & Custard Crumble My Way  
Cherry Baked Alaska  
Mango Prosecco Panna Cotta with Passion Fruit

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used, so we cannot guarantee our dishes will be free of traces of these.  
All Prices are Fully Inclusive of VAT