VALENTINE'S MENU

The Swan, Braybrooke

IT STARTED WITH A KISS

Charcuterie Board (Available for one or two people) A selection of Mediterranean meats, cheeses, and olives. (V*), (Ve*), (GF*)

Herbed Broad Bean and Feta Crostini

With grilled asparagus. (V), (Ve*), (GF*)

King Prawns and Smoked Salmon, Infused with Braybrooke Gin Served with a cucumber and lime salsa. (GF)

Served with a citrus and Champagne butter,

sauteed greens and buttered new potatoes.

RECIPE FOR LOVE

SWEET SURRENDER

LET'S STAY TOGETHER

Beef Medallions

Served with wholegrain mustard mashed potatoes, tenderstem broccoli and red wine jus. (GF)

Wild Mushroom Risotto

Finished with truffle oil. (V), (GF), (Ve*)

Chocolate Fondue

Served with toasted marshmallows and strawberries. (GF)

Limoncello Posset

Served with shortbread and raspberries. (GF*)

Sticky Toffee Pudding

Pan-Seared Salmon Fillet

(GF)

Served with caramel sauce, toffee popcorn and 50ml of Baileys.

Limoncello Cheesecake

Served with fresh raspberries. (GF, Ve)

Coffee and Chocolate Truffles

Finish your meal with a little something on us.

French Kiss

£8.50

Love Potion

Raspberry liquor, Braybrooke Gin topped with Prosecco.

Braybrooke Gin, freshly squeezed lemon juice, topped with elderflower and rose presse, garnsished with frozen rose petals.

£8.50

£40 per person

(V) Vegetarian (Ve) Vegan (Ve*) Vegan Adaptable (GF) Gluten Free (GF*) Gluten Free Adaptable (DF) Dairy Free (DF*) Dairy Free Adaptable. All food is prepared fresh on site daily by our chefs. Fish product may contain bones. We work in a kitchen where gluten is present. Please notify a member of the team regarding dietary requirements or allergens