



## Arc Valentines Menu - 3 courses £19.95 or 2 courses £16.95

### Starters

#### Roast Sweet Potato & Butternut squash Soup

Thai green Gremolata drizzle, Served with warm bread (v)

#### Arc Style Prawn Cocktail

King prawns, chunky tomato & cucumber, romaine leaf hearts, cocktail sauce drizzle, served with granary cob

#### Asparagus & Prosciutto

Griddled Asparagus & Prosciutto, marinated Baby mozzarella salad, lemon oil and sea salt

#### Mushroom Crostinis

Pan-fried wild & field mushrooms, parsley & garlic, served on toasted Ciabatta, roast onion chutney, Finished with peppered mascarpone and a balsamic dressing (v)

### Mains

#### Beef Bourguignon Pie

Chunks off beef, shallots and chestnut mushrooms braised in a rich bourguignon sauce, spring onion mash and glazed vegetables

#### Roast Salmon

Roast salmon supreme with parmesan crushed new potatoes, crisp prosciutto, asparagus spears and homemade lemon hollandaise

#### Chicken Valentino

Pan fried chicken topped with rocket pesto & prosciutto, served on wilted baby gems, shallots, new potatoes and French style peas (n)

#### Red Lentil & Ricotta Lasagne

Creamy Ricotta cheese, red lentils and mixed vegetables layered with lasagne sheets and béchamel. Topped with Pomodoro sauce and glazed with Monterey Jack cheese (v)

### Desserts

#### Vanilla Cheesecake

Served with strawberries, chocolate sauce and crème Chantilly (v) (n)

#### Ice Cream and Berries

Clotted cream ice cream, homemade berry compote & chocolate shavings (v)

#### Warm Chocolate Brownie

Chunks off chocolate brownie served with fruit compote, chocolate desert sauce and cream or clotted cream ice cream (v) (n)

All produce is sourced where possible from local suppliers in our relentless pursuit of entirely fresh produce  
We would like to thank our local suppliers  
Fruit & veg - Rie Harris Headingley  
Meat & game - Alan Morton Horsforth