

**Valentines at the Tower Arms**  
**from Sat 11<sup>th</sup> to Tuesday 14<sup>th</sup> February**

**Sharing Plates --- £7.00**

Rustic bread, slow roasted garlic & olives

Box baked camembert, red onion jam & Artisan bread

**Antipasto**

Parma ham, Bresola ham, queso manchego, olives, sundried tomatoes, rustic bread, slow roasted garlic, olive oil & balsamic (supplement £8.00)

Handmade nachos, with guacamole, salsa, chillies & sour cream

**The Main Event ... 3 courses £35.00 pp (\* notes special price)**

**Aperitif ... kir royal** – crème de cassis & champagne

**Starters**

Freshly made soup, Crème fraiche & rustic bread

Button mushrooms Pinot Grigio & garlic cream with focaccia bread

Smoked haddock & spring onion fishcake, with mango & curry hollandaise

Tempura soft shell crab, with calamari, Asian slaw & dressing

**Bit in the middle**

Confit of duck, fondant potato, wilted spinach & cherry compote

Pan roast free range 'Essex birds' chicken breast, butter fondant potato, pea and chorizo sausage with garlic velouté

Slow roasted belly pork, creamed cabbage, apple mash & pancetta

Chateaubriand for 2 with frites, blackened tomato, field mushroom, seasonal vegetables, béarnaise sauce & a trio of peppercorn sauce \*(£10.00 pp supplement)

Wild mushroom & dolcelatte risotto, balsamic syrup garlic & rosemary focaccia

Wild Sea bass fillets, shell fish & tomato risotto with pea & mint salsa

30 day aged Frenchs Farm organic Sirloin on the bone  
au poivre sauce with watercress, beef tomato & goose fat chips \*(£6.00 pp supplement)

Posh fish & Chips Fillet of red snapper in a champagne tempura batter with fat chips, mushy peas & homemade tartare

## **Just desserts**

Passion fruit Brulee

Spiced apple, quince & ginger crumble with clotted cream

Banana pannacota with coffee & caramel sauce

Chocolate fondant, pistachio ice cream & hazelnut praline

*Trio of desserts £5.00 (optional extra)*

**Dolcetti...** *coffee with small dessert..... £4.95 (optional extra)*

### **Cafe Reale**

Baby figs, cinnamon & pinot spiced syrup, mascarpone

### **Cafe Dusma Gaelach**

Baileys Latte & shortbread biscuit

### **Cafe Italiano**

Espresso with almond biscotti & Dissarono