



NOEL ARMS
HOTEL

V A L E N T I N E S M E N U

— STARTER —

Trio of Sea Food to Share
Pan Seared Scallops + Smoked Salmon Rosettes + Crab & Avocado Tian
[Cr, F, Mo]

Roast Garlic + Butternut Squash Soup
Sun dried tomato pesto + Parma ham breadstick [G]

Carpaccio of Cotswold Beef
Wasabi mayonnaise + parmesan shavings + baby leaves + curried melba toast [G]

— MAINS —

Trio of Cotswold Lamb to Share
Herb crusted cutlets + Braised lamb shoulder + Shepherd's pie [G]

Goats Cheese + Red Onion Jam Cannelloni
Sage cream + rocket + beetroot salad + Parmesan basket [G]

Pan Fried Seabass Fillet
Artichoke puree + saffron potato fondant + fine beans + prawn + clams sauce [Cr, M, F]

Lavender Roasted Chicken Breast
Spiced green gram + tomato ragout + chard + cinnamon reduction

— DESSERT —

Trio of Chocolate to Share
Dark chocolate fondant + White chocolate panna cotta + Milk chocolate parfait [M, So, G, E]

Coffee Crepes
Roast peaches + toffee + orange sauce + honeycomb ice cream [G,M]

Glazed Strawberry Tart
Strawberry sauce + strawberry sorbet [G, M, E]

— COFFEE + STRAWBERRY + CHOCOLATE GANACHE —

2 courses £29 per person
3 courses £37 per person