

# The Old Bull Inn – Royston

## Valentine's Menu

Olives and breads with balsamic, along with a glass of Prosecco to begin

### STARTERS

**OVEN ROASTED BUTTERNUT SQUASH SOUP (V)** served with toasted garlic croutons and basil oil

**BEEF CARPACCIO** served with confit mushrooms, crisp shallots, a fresh rocket salad and parmesan shavings

**PAN SEARED SCALLOPS** served with sweet potato puree, roasted chorizo and a balsamic reduction

### MAINS

**10oz RIBEYE STEAK** served on a bed of dauphinoise potatoes with seasonal purple sprouting broccoli, wilted spinach and a creamy diane sauce

**MUSHROOM, LEEK AND GORGONZOLA RISOTTO (V)** with fresh rocket leaves finished with parmesan shavings and garlic crostini

**SOY AND SESAME GRILLED TUNA STEAK** on mixed leaves, home pickled veg and sautéed green beans (served medium)

### DESSERTS

**ZESTY LEMON POSSET** with whipped lemon curd, crushed meringue and shortbread biscuit

**ETON MESS PROFITEROLES** with strawberry compote, cream and a white chocolate sauce

**RICH CHOCOLATE FONDANT** drizzled with butterscotch sauce and served with vanilla seeded ice cream

**£34.95 per head**

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