



CUSTOM HOUSE  
BAR & RESTAURANT



## VALENTINE'S MENU

10th February - 18th February inclusive

**4 COURSES & A GLASS OF FIZZ**  
**£40 PER PERSON**

### FIRST COURSE

#### **FLAME ROASTED SQUASH & CHILLI SOUP (VG)**

Bread & black pepper butter

*Contains Allergens: 6 (wheat), 7*

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### SECOND COURSE

#### **PAN-FRIED SCALLOP**

Cauliflower puree, cauliflower rice & curry oil

*Contains Allergens: 2 (scallop), 7*

#### **PAN-FRIED KING OYSTER MUSHROOM (VG)**

Cauliflower puree, cauliflower rice & truffle oil

*Contains Allergens: 7*

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### THIRD COURSE

#### **FILLET STEAK 225G**

Triple cooked chips & peppercorn sauce

*Contains Allergens: 7*

#### **ROAST CHICKEN SUPREME**

Colcannon mash, sautéed kale & red wine jus

*Contains Allergens: 7*

#### **VEGAN CHIKKEN SUPREME (VE)**

Colcannon mash, sautéed kale & red wine jus

*Contains Allergens: 6 (wheat), 8*

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### FOURTH COURSE

#### **LOVE HEART WHITE CHOCOLATE & RASPBERRY MOUSSE**

Raspberry compote, shortbread crumb

*Contains Allergens: 7*

#### **LOVE HEART DARK CHOCOLATE & COCONUT MOUSSE (VE)**

Raspberry compote, shortbread crumb

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**VG = Vegetarian | VE = Vegan** | Nutrition adults need around 2000 kcal a day. Food allergies / intolerances please advise us of any intolerances / allergies. We do handle all 14 allergens within our kitchens and bars.

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Allergens: No. 1 – Crustaceans, No.2 – Molluscs, No.3 – Fish, No.4 – Peanuts, No.5 – Nut, No.6 – Cereal containing gluten, No.7 – Milk / milk products, No.8 Soya, No.9 – Sulphur dioxide, No.10 – Sesame seeds, No.11 – Egg, No.12 – Celery & celeriac, No.13 – Mustard, No.14 – Lupin.

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