



Valentines Menu

3 COURSE SET MENU £27.95 PER PERSON

Starters

Roasted Hampshire lamb chops marinated in sun kissed tomato, garlic and lemon

Smoked halibut carpaccio with asparagus and chervil salad with lemon vinaigrette

Fresh white radish, mascarpone and lemon tartare with toasted focaccia (v)

Baked camembert on ciabatta with honey glazed beetroots and walnut salad with balsamic syrup (v)

Mains

Grilled Lymington seabass fillet on spinach and ricotta tortellini with celeriac puree, crispy smoked pancetta and toasted pine kernels

Roasted Gressingham duck breast with mixed forest fruit and red wine, potato galette and sautéed savoy cabbage

Roasted half of poussin marinated in lemon and fresh herbs on roasted new potatoes with rosemary, grilled chantenay carrots, white wine juslie

Pumpkin ravioli in Provençal vegetable ragu with basil oil dressing

Desserts

Malibu creme brûlée

White chocolate profiteroles

Mango sorbet

Apple, cinnamon and brandy strudel with clotted cream ice cream



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(V) THESE DISHES DO NOT CONTAIN MEAT OR FISH PRODUCTS

WE CANNOT GUARANTEE THE ABSENCE OF NUTS IN ANY OF OUR DISHES. PLEASE NOTE OUR FOOD MAY CONTAIN SMALL BONES AND SEA FOOD SHELL FRAGMENTS. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW. ALL PRICES ARE INCLUSIVE OF VAT. THERE IS A DISCRETIONARY 10% SERVICE CHARGE FOR PARTIES OF 6 OR MORE.

