

VALENTINES MENU

3 Courses £20 per person
(includes a glass of Prosecco Rosé)

OYSTER ROCKEFELLER

Spinach, crispy chorizo, hollandaise

BRIE, FIG & ONION TART (v)

Apple & pear salad, basil & balsamic dressing

CRISPY LAMB SWEETBREADS

Jerusalem artichoke risotto, anchovy & watercress vinaigrette

...

HERB CRUSTED RUMP OF LAMB

Smoked aubergine puree, crushed new potatoes, rosemary jus

FILLET OF HAKE

*Crispy poached egg, Jersey royals, samphire,
chive butter sauce*

BUTTERNUT SQUASH & PINE NUT RISOTTO (v)

Chestnut, parmesan, basil oil

...

HOT CHOCOLATE SOUFFLÉ

Caramelised figs, chocolate ice cream

WHITE CHOCOLATE & PASSION FRUIT

CHEESECAKE

Red fruit coulis, strawberry ice cream

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

THE APHRODISIACS GUIDE TO OUR MENU

Asparagus, eggs, truffles, cheese, figs, rocket, salmon, oysters, pepper, cucumber, carrots, rosemary, cherries, bayleaves, lobster, seaweed, basil, chilli, coconut, spinach, tomato, chocolate, strawberries, marshmallow, passion fruit, raspberries, champagne!

Throughout history, various foods have been held in the highest regards as aphrodisiacs. Some are suggestive in name or shape, many have arousing aromas or feel. Some raise body temperature and others provide instant energy.

But measured under the scrutiny of modern science, we learn that in addition to an ability to caress the tongue or lower inhibition in a bid to attract women or men, most of these foods are excellent sources of energy vital to maintaining hormone levels and/or sparking neurotransmitters that trigger feelings of love or sexual arousal. So, do they actually exist? Our Valentines Menu is packed full of suggested aphrodisiacs, give it a try, you never know!!!

Bon Appetit.

**For reservations call: 0118 986 3040
or email**

reservations@queensheadreading.co.uk