

# MOUNT STEWART HOTEL



A slice of **ITALY**

OR

A taste of **FRANCE?**

The choice is yours this Valentine's  
weekend 13th-15th February



Valentine's date or a Galentine's get  
together, we've got two themed  
menus to transport you the world of  
French elegance or Italian Charm.

Call 01776 810 291





# ITALY



## STARTER

Minestrone Soup with a warm roll.

Gambas Pil Pil (prawns in garlic chilli butter).

House Pate (served with toasted sourdough, red onion marmalade & gherkins).

Garlic Mushrooms (in a creamy garlic white wine sauce, served on sourdough).

Calamari (served with chefs' garlic dip).

## MAIN

Linguine Gamberoni Picante (pasta with tiger prawns, garlic, fresh chillies and a Napoli sauce served with garlic bread)

Lasagne (classic Italian pasta and bolognaise with garlic bread)

Spaghetti Bolognaise (With fresh basil)

Cacio E Pepe (spaghetti, garlic cream, parmesan and black pepper)

Tuscan Chicken (pasta and chicken tossed in a garlic white wine sauce)

Posh Fish & Chips Fish goujons with chips, mushy peas and tartar sauce) Venetians claim to have brought this popular dish to the British shores

## DESSERT

Chocolate Fudge Cake

Trio Of Ice Cream

Raspberry & White Chocolate Roulade

1 COURSE £14

2 COURSE £20

3 COURSE £25

# FRANCE

## BIENVENUE

Glass Of Champagne £9

## HORS D'OUVRE

French Onion Soup £6.50

Moules Mariniere £11

Warm Goats Cheese Salad £9.50

## ENTRES

Chateaubriand For Two (12oz Prime cut of Fillet Steak)  
Sauteed Potatoes, Crushed Peas & Sauce Diane £58

Coquilles - Saint-Jacques (scallops in a creamy garlic  
sauce gratinated with cheese oven baked in the shell with  
piped mash) £26

Grilled Trio Of Fish (seabass, cod and salmon on a bed of  
wilted spinach topped with spiced tomato & pink  
peppercorn butter with baby potatoes) £20

Boeuf Stroganoff (sirloin steak in a rich brandy &  
mushroom creamy sauce with rice) £24

Jarret D'Agneau (lamb shank with sauteed potatoes,  
crushed peas, charred red onion & port redcurrant jus) £22

Duck Confit (duck with creamy parmesan mash &  
caramelised garlic and onion jus) £23

Ratatouille Crepe (crepes filled with a rich  
ratatouille finished with a herb oil) £20

Enjoy a Bordeaux Wine from  
Chateau Haut Robert £24

## LE DESSERT

Tangy Lemon & Champagne Posset with Shortbread £10

Crepe Suzette £9

Mousse Au Chocolat £9