

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 bolognaisse with garlic bread)

Spaghetti Bolognaisse (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

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