



Valentine's Day at Kyte
Tuesday 14th February 2017 from 7pm

£70 for 2

With a bottle of house wine

Starters

Roasted Red Pepper & Tomato Soup (V) (GF*)

Served with rustic bread

Crispy Soft Shell Crab

Whole soft shell crab bread crumbed & fried until golden brown

Served on marinated samphire salad with sweet chilli dressing

Smoked Chicken Salad (GF*)

Our own recipe smoked chicken breast, served with red chard & red onion salad, crumbed goats cheese, honey roast walnuts and garlic croutons

Thyme Poached Egg & Wild Mushrooms (V) (GF*)

Thyme infused poached egg, served with wild mushrooms & wilted spinach on toasted brioche with balsamic glaze

Mains

Pork Fillet (GF*)

Served on sautéed kale with dauphinoise potato, celeriac puree & rich grain mustard jus

Salmon Wellington

Salmon fillet wrapped in puff pastry with baby spinach & rich cheese sauce

Served with saffron potatoes & sautéed asparagus.

Crispy Halloumi (V)

Served with spiced slow cooked ratatouille, topped with parmesan panco breadcrumbs & finished with tomato cream sauce

Desserts

A selection of Mini Sharing Desserts

Including Cheesecake Shots, Mini Brulee, Chocolate Pots with fruit, marshmallows & short bread hearts

Raspberry & Kahlua Crème Brulee (V)

Served with pistachio shortbread hearts

Chocolate & Peanut Butter Tartlet (V)

Served with clotted cream

(GF with the omission or substitution of certain ingredients)*

To Book your table – Please call Reception on 01977 600661. Full payment required on booking

Before placing your order, please inform your server if a person in your party has a food allergy. Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, seeds, milk, eggs, wheat, fish or shellfish