



## *Valentine's Day Menu 2019*

*£40 per person*

Your starter and main will be a sharing platter which you can enjoy with your significant other but don't worry, you'll have full ownership of your own dessert and cocktail!

**Available only on 14th February.**



Working together we can break the cycle of homelessness

Our business operating model is a not-for-profit and all surpluses generated by the Charity's trading enterprise The House of St Barnabas Events Ltd Company No: 06845128 are donated directly to The House of St Barnabas charity reg no 207242

## SHARING PLATTER STARTERS

### Fish platter

Home cured beetroot salmon, pickled cucumber, crayfish, dill and lime crème fraîche, smoked scorched mackerel, pickled anchovies, soda bread

### Meat platter

Bresaola, buffalo mozzarella, Milano salami, venison beer sticks, Kent smoked ham, quince puree, pickled gherkins, capers, toasted sourdough

### Vegan platter

Whole salt roast Kent golden beetroot, celeriac, kale, houmous, chickpea croutons, roasted aubergine caviar, pomegranate dressing

## MAINS

### Sharing lamb

Slow roast smoked lamb shoulder, toasted buckwheat, cumin roast rump, braised carrot puree, fondant potato, steamed kale, madeira jus

### Fish sharing

Classic bouillabaisse, pan-fried cod loin, halibut, pollock, king prawn, brown crab, mayonnaise, toasted sourdough

### Vegan sharing

Braised cauliflower stalks, caramelised cauliflower puree, toasted smoked tofu, wilted chard, puffed quinoa, wild rice, curry oil dressing

## DESSERTS

### A taste of rhubarb sharing plate dessert

Rhubarb champagne compote, rhubarb and ginger panna cotta, vanilla shortbread, white chocolate milk, crumble

### Vegan chocolate and coconut sharing plate

Vegan chocolate and raspberry cake, coconut icing, toasted coconut, raspberry and lime puree

### British cheese

HoSB sharing cheese board, selection of British cheeses with artisan biscuits and house chutney

### Fruit and sorbet sharing plate

Lemon and mango sorbet with fresh fruit and berry compote

## COCKTAILS

### Rhubarb Martini

Pink rhubarb martini with homemade syrup, topped with sweet foam.

### Sweet and Spicy Manhattan

Whisky rye or Cognac based (depending on preference), with sweet vermouth infused with cinnamon and spices.

# The House of St Barnabas

LONDON

