

THE TOWERS HOTEL & SPA

Valentines M E N U

STARTERS

Classic Cream of Tomato Soup with Freshly Baked Bread & Sour Cream

Southern Fried Chicken with Slaw & Sriracha Mayo

Trio of Prawn Cocktail with Fresh Baked Bread

Crispy Fried Zucchini with Pecorino & Roquette Pesto

Italian Spiced Meatballs in a Rich Tomato Ragout topped with Mozzarella

Queen Scallops baked in the Shell with Tiger Prawns & a Rich Cheese Sauce

MAIN COURSES

Slow Baked Lamb Pavé on Creamy Leek Mash in a Port Wine Gravy

Salmon Fillet Roasted with Cherry Tomatoes served with Buttery Asparagus & Sauté Lyonnaise

Prime Ribeye Steak with Onion Rings, Hand Cut Fries & a Choice of Pepper Sauce, Béarnaise Sauce or Chimichurri Sauce

Seafood Linguini with Frito Miso & Garlic Bread

Greek Style Spanakopita with a Classic Greek Salad

Crispy Fried Chilli Tofu in a Vegetable Noodle Broth with Lazy Cucumber Salad & XO Dip

Piri Piri ½ Chicken with Slaw & Sweet Potato Fries

DESSERTS

Trio of Desserts: Salted Caramel Profiteroles, Chocolate Mousse & Crème Brulee

Biscoff Cheesecake with Baileys Creme

To Share: Buttermilk Pancake Stack with Mixed Berries, Dubai Chocolate & Honeycomb Ice Cream, Fresh Berries and Salted Caramel Sauce

Lemon Tart topped with Cointreau and Passionfruit Cream

Chocolate Brownie with a Chocolate Strawberry

**£39.50 per person with
a Glass of Kir Royale**

Please advise a member of staff if you have any allergies or dietary requirements