



DEAN PARK HOTEL

## Dukes Dinner

**3 COURSE DINNER FOR TWO**  
CHEFS HOME MADE PETTIE FOURS

**£60**

## Menu

### Starters

Roasted Tomato and Red Pepper Soup<sup>GFO, VGO</sup>  
*crusty sourdough bread*

Seafood Platter for Two<sup>GF</sup>  
*Smoked salmon roses, dressed crab, king prawns and oysters with Marie rose sauce, shallot vinegar, lemon slices and lemon caper butter*

Beetroot & Goat Cheese Tart<sup>V</sup>  
*Balsamic vinegarette, walnuts and rocket*

### Mains

Wild Mushroom Risotto<sup>GF, V</sup>  
*Creamy arborio risotto with wild mushrooms and parmesan crisps*

15oz Sirloin for Two<sup>GF</sup>  
*Beef fat chips, peppercorn sauce, garlic butter, dressed rocket and house salad*

Pan-Seared Salmon<sup>GF</sup>  
*Chive crushed potatoes, asparagus and lemon caper butter*

### Desserts

White Chocolate Cheesecake  
*Served with raspberry compote, crisp raspberries and a caramelised white chocolate crumb*

Chocolate Fondue for Two<sup>GFO</sup>  
*Bubbling pot of dark chocolate Served with strawberries, marshmallows and cake bites.*

Lemon Tart  
*Berry compote and meringue chards*

**MENU ONLY AVAILABLE 14TH & 15TH FEBRUARY 2025**  
**CARD DETAILS REQUIRED TO SECURE BOOKING**

PLEASE ASK SERVER FOR ALLERGEN ADVICE

V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'