

# Valentine's Day menu

## THREE COURSES £55

INCLUDES HALF A BOTTLE OF WINE PER PERSON

### TO START

#### GOLDEN SWEETCORN & CREAM CHOWDER

RICH, BUTTERY SWEETCORN SOUP, SERVED PIPING HOT WITH CRUSTY BREAD AND PROPER BUTTERY SWEETCORN SOUP

#### HAND-SEARED SCALLOPS, BACON & PEA

PAN-SEARED SCALLOPS, SMOOTH CAULIFLOWER PURÉE, CRISP CANDIED BACON AND BRIGHT PEA PURÉE

#### PRESSED CHICKEN TERRINE WITH APRICOT & PANCETTA

PRESSED CHICKEN TERRINE WITH APRICOT AND PANCETTA, SERVED WITH CROSTINI, MIXED LEAVES AND A PUNCHY FRUIT CHUTNEY

#### HOT BAKED CAMEMBERT WITH SPICED HONEY

*(PERFECT FOR SHARING)*

HOT, MOLTEN CAMEMBERT WITH SPICED HONEY, GARLIC AND THYME, SERVED WITH TOASTED FOCACCIA

### MAINS

#### SLOW-COOKED PORK TOMAHAWK WITH NDUJA MASH

SLOW-COOKED PORK TOMAHAWK, NDUJA MASH, CURLY KALE AND A CLASSIC PEPPERCORN SAUCE

#### CHORIZO-STUFFED CHICKEN ROULADE

CHICKEN ROLLED WITH CHORIZO, SPINACH AND CREAM CHEESE, SERVED WITH POTATO GRATIN, TENDER BROCCOLI, BABY CARROTS AND A CREAMY MUSHROOM SAUCE

#### COASTAL SEAFOOD PIE WITH CREAMY SHELLFISH SAUCE

A PROPER SEAFOOD PIE IN A RICH, CREAMY SAUCE, SERVED WITH SEASONAL VEGETABLES AND A WEDGE OF LEMON

#### GARDEN PEA & BEETROOT RISOTTO (V)

CREAMY RISOTTO WITH FRESH PEAS AND BEETROOT, FINISHED WITH PARMESAN, LEMON ZEST AND A DRIZZLE OF TRUFFLE OIL

### TO FINISH

#### MOLTEN CHOCOLATE FONDANT

WARM, MOLTEN CHOCOLATE FONDANT WITH VANILLA ICE CREAM, RASPBERRY COULIS AND CHOCOLATE SAUCE

#### STRAWBERRY ETON MESS CHEESECAKE

BAKED WHITE CHOCOLATE CHEESECAKE, STRAWBERRY RIPPLE, CRUSHED MERINGUE, FREEZE-DRIED RASPBERRIES AND WHITE CHOCOLATE SHAVINGS

#### SHARP RASPBERRY SORBET

CLEAN, SHARP AND REFRESHING RASPBERRY SORBET

#### CLASSIC RED VELVET LAYER CAKE

CLASSIC RED VELVET SPONGE LAYERED WITH CREAM CHEESE FROSTING, FINISHED WITH RED VELVET CRUMBS AND DARK CHOCOLATE SHAVINGS

TO BOOK:  
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