

Valentine's Day

THREE COURSES FOR £35

WITH HALF A BOTTLE OF
WINE PER PERSON = £45

TO START

GOLDEN SWEETCORN CHOWDER

BUTTERY SWEETCORN & CREAM SOUP, SERVED WITH CRUSTY BREAD

PAN-SEARED SCALLOPS

SERVED WITH A CAULIFLOWER PURÉE, CRISP CANDIED BACON AND BRIGHT PEA PURÉE

CHICKEN TERRINE WITH APRICOT & PANCETTA

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

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

CHICKEN & CHORIZO ROULADE

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

COASTAL SEAFOOD PIE

A PROPER SEAFOOD PIE IN A RICH, CREAMY SHELLFISH SAUCE, SERVED WITH SEASONAL VEGETABLES

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

ETON MESS CHEESECAKE

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

SHARP RASPBERRY SORBET

SHARP AND REFRESHING RASPBERRY SORBET

RED VELVET CAKE

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



TO BOOK:
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