

HENRY VIII

Valentine's Day menu

THREE COURSE MEAL

STARTERS

ROASTED BEET SALAD WITH GOAT CHEESE

DIPPED WITH A SWEET AND TANGY POMEGRANATE DRESSING. WALNUTS ADD A NICE CRUNCH TO EACH HEALTHY BIT

OR

STUFFED PORTOBELLO MUSHROOMS

STUFFED WITH A FLAVORFUL MIXTURE OF SPINACH, ONIONS, GARLIC, AND PARMESAN.

OR

SOUP

CIOPPINO SEAFOOD

CRAB, SHRIMP, SCALLOPS, AND FISH, FRESH HERBS MIXED WITH FRESHLY TOMATOES

ENTRÉE

HERB-CRUSTED RACK OF LAMB

FLAVORED WITH POMMERY MUSTARD
WINTER SEASONAL VEGETABLE, GARLIC ROASTED NEW POTATOES
MINT JUS

OR

GRILLED FILET MIGNON

POTATO CAKE, ROOT VEGETABLE, WILD MUSHROOM RAGU

OR

PAN FRIED LOCAL RED HIND

VEGETABLES PROVENCAL, ASPARAGUS, GARLIC MASH POTATO

DESSERT

IVORY CHOCOLATE CAKE

DARK & WHITE CHOCOLATE & MASCARPONE CHEESE, RASPBERRY COULIS

FRESH FRUIT

STRAWBERRY, PINEAPPLE, MELON, APPLE, BERRIES

\$79 PER PERSON

FOR YOUR CONVENIENCE, 17% GRATUITY WILL BE ADDED TO YOUR BILL

FRIDAY

14TH

FEB, 2025

Party

DJ 7.00 PM -11.00 PM, DINNER & DANCE

FREE PARKING AREA, DOORS OPEN AT 6.30 PM

69, SOUTH ROAD, SOUTHAMPTON

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