

HENRY VIII

Valentine's Day menu

THREE COURSE MEAL STARTERS

ROASTED BEET SALAD WITH GOAT CHEESE

TOPPED WITH A SWEET AND TANGY POMEGRANATE DRESSING. WALNUTS ADD A NICE CRUNCH TO EACH HEALTHY BITE

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 8.30 PM -12.00 MIDNIGHT, DINNER & DANCE

FREE PARKING AREA, DOORS OPEN AT 6.30 PM

69, SOUTH ROAD , SOUTHAMPTON

Reservation +1441238-1977 Email- henrys @logic.bm website www.henrys.bm

