



VALENTINE'S AT HOME

TAKE AWAY OUR DELICIOUS CHEF PREPARED, RESTAURANT STANDARD VALENTINE'S TREATS TO RECREATE FOR YOUR LOVED ONE AT HOME.

(Comes complete with step by step instructions and photographs to ensure everything goes smoothly on your special evening)

Orders must be received by end of day on Monday 11th February. After that we may be able to help but won't be able to guarantee choices!

We'll have it ready for collection from 11am on Thursday 14th February.

£45 per couple

A non-refundable deposit of £10 is required when placing your order. Or order and pay online at www.hampers.delifonseca.co.uk

STARTER PLATTER TO SHARE

King prawn & mange tout skewers*
'Po-Boy' terrine*
Cock-a-leekie rillettes*
Nutty mushroom terrine
Pepperabicas
Deluxe 'love apple' stuffed vine leaves
Beetroot & herb tabbouleh

**Vegetarian options available on request.*

MAINS

Beef bourguignon – Edge & Sons rare breed beef slow braised in red wine with roasted shallots, chestnut mushrooms and pancetta*

Confit Goosnargh duck leg with orange, quince and brandy jus, roasted squash and carrots*

Salmon fillets stuffed with smoked salmon, cream cheese and herbs, served with crisp green vegetables in a tomato, basil and olive oil coulis*

Roasted aubergine and squash in a rich pomegranate & walnut sauce, jackfruit and lentil filo parcel and basmati rice (Vv)

**Served with a potato, thyme & shallot pie.*

DESSERT PLATTER TO SHARE

Strawberry mousse heart
Chocolate cherry brownie
'Pasteis de nata' - Portuguese custard tart
Chocolate dipped marshmallows
Vanilla mascarpone