

VALENTINE MENU

FREE GLASS OF PROSECCO WITH EVERY MEAL

STARTERS

ROASTED LENTIL SOUP

Lightly seasoned lentils, garnished with cream, served with a rustic bread roll

CHICKEN WALDORF SALAD

Heart shaped cake of chicken, tossed with fresh apple, celery, mayonaise on a bed of salad

HOMEMADE CRAB CAKE

Shredded crab bound with mash potato & mixed herbs served with a salad garnish & remoulade dip

BREADED HALLOUMI STICKS

Lightly seasoned crispy halloumi sticks served with garnish salad & with sweet chilli sauce

MAINS

FEATHER BLADE OF BEEF

Slow cooked beef in red wine sauce flavour braising jus, served with seasonal veg & mash potato

KOYLA BAKED SALMON

Served with asparagus & potato purée, garnished with pecans, pistachios, honey & sundried tomatoes

HEART VEGETABLE QUESADILLA

Tortilla filled with sauté vegetables, in a sweet chilli sauce, with toasted cheese

DESSERTS

HEART OF CHOCOLATE

Dark chocolate filled with white & dark chocolate mousse, served with a raspberry coulis

MY ONLY TART

Sweet pastry shell, filled with lemon flavoured filling, garnished with mixed berries & chantilli cream

CHOCOLATE FUDGE CAKE

Rich warm chocolate fudge cake served with vanilla ice cream

£24.95

PER PERSON

 VEGETARIAN

 VEGAN

 GLUTEN FREE

GLUTEN FREE & VEGAN OPTIONS AVAILABLE ON REQUEST

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