



# Valentine's

## 4 Course Menu

including a glass of Prosecco/"No" secco

£55pp

Available 13th, 14th & 15th February

48 hours notice required

### Appetiser

Mixed olives, olive oil & aged balsamic vinegar with sourdough bread (VG) (GFO)

### Starter

Cured salmon, mango & pomegranate salsa (GF)

Beetroot & goats cheese arancini, pickled beetroot & candied walnuts (V)

Avocado panzanella & aged balsamic vinegar (VG)

### Main

Tuscan style salmon, crushed new potatoes & charred asparagus (GF)

Wild mushroom linguine with a green chili verde (V) (VGO)

Pan roasted lamb rump, dauphinoise potato, purple tenderstem & red wine jus (GF)

### Pudding

Prosecco & raspberry posset, homemade shortbread (GFO)

Chocolate fondant & vanilla clotted cream ice cream (VGO)

Dorset Cheese Board (Additional £10)

Dorset Red, Blue Vinny, Black Cow Cheddar and Dorset Brie  
paired with spicy tomato chutney, grapes, apple, celery and sourdough crackers



# Valentine's at The Weld Arms

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