Copenhagen
BAR & GRILL

# February Menu

## To Begin

### Roasted Winter Vegetable Velouté
A Silky Embrace of Seasonal Vegetables, Finished with Aged Cheddar, Chive Oil & Warm Sourdough for Dipping

### Buffalo Mozzarella & Roasted Grapes
Sweet Rosemary Honey, Baby Winter Leaves & Toasted Sourdough — A Perfect Balance of Soft, Sweet and Savoury

### Prawn & Crab Valentine Salad
Succulent Shellfish, Gem Lettuce & A Gently Spiced Bloody Marie Dressing with Harissa & Citrus Zest

### Chicken Tikka Love Skewers
Charred Mint Naan, Cooling Mint Yogurt, Fragrant Coriander & A Squeeze of Fresh Lime

## Main Plates
Comfort with Passion

### Supreme of Corn-Fed Chicken
Golden-Roasted Chicken Breast, Thyme & Dijon Jus, Braised Red Cabbage & Roasted Baby Potatoes

### Slow-Braised Beef Short Rib
Melt-In-The-Mouth Beef, Rich Red Wine Reduction, Celeriac Mash & Glazed Winter Vegetables

### Pan-Seared Fillet of Bream
Delicate Fish with a Warming Bean & Tomato Cassoulet, Chorizo, Lemon & Parsley Oil

### Wild Mushroom & Blue Cheese Gnocchi
Soft Pillows of Gnocchi in Sage Butter, Toasted Walnuts, Crispy Sage & Parmesan Shortbread

## Sweet Endings
A Little Indulgence

### Warm Baked Apple Crumble
Spiced Apples, Golden Oats & Melting Vanilla Bean Ice Cream

### Dark Chocolate Valentine Mousse
Light, Airy and Deeply Indulgent, Finished with Raspberry Coulis

### Artisan Cheese for Two
A Romantic Selection of Cheeses with Grapes, Celery, Fig Relish, Walnuts & Crackers

## Freshly Brewed Coffee or Tea with Mints

## Two Courses £30.00
## Three Courses £35.00

Hotel de Havelet
St Peter Port
Guernsey GY1 1BA

T: 01481 722199
E: dine@dehaveletguernsey.com
W: restaurantcopenhagen.com