



# Valentine's Menu



## Starters

£40

Venison & Orange pate - served with a salad garnish and toasted olive bread

Home cured gravadlax - with savoury crackers

Seared king scallops - served with chilli & mango on a risotto bed

Pan-roasted asparagus - with garlic & white bean hummus, spring onion & walnut pesto (v)

## Main Courses

Halibut steak - served with black risotto

Pheasant breast - with a white wine, porcini mushroom sauce with creamy mashed potatoes (Caution wild pheasant may contain shot)

Aberdeen Angus Fillet - served with port wine jus, asparagus & parsnip fingers


Roasted mixed vegetables - served with braised courgette & butter nut squash (v)

## Desserts


Homemade tiramisu - served with white chocolate strawberries

Homemade Vanilla & lemon cheesecake with cassis & strawberry coulis

Homemade chocolate truffles - with assorted centres



A 10% service charge will be added to all bills



[www.GalleriaCambridge.co.uk](http://www.GalleriaCambridge.co.uk)