

Desserts

*Baked White Chocolate & Blueberry Cheesecake
Served With Berry Compote & Vanilla Ice Cream*

*Lemon and Raspberry Posset
Served with Homemade Chocolate Cookies*

*Peach and Passion Mess
Peach and Berry Compote Layered with Whipped
Cream, Crushed Meringue and Morello Cherry
Ice Cream, Lemon Drizzle, and a kiss of Passion
Fruit (GF)*

*Red Velvet and Brownie Fudge Sundae
Salted Caramel Ice Cream Layered with Red Velvet
Cake, Brownie Bites, Whipped Cream and Fudge
Sauce*

*Tipsy Tiramisu
With Amaretti Biscuits and Chocolate Sauce*

**Please Note: We do use nuts on the premises, so all products may contain
nuts or nut derivatives.
If you have any allergies please let our staff know.**

The Shutters Inn Valentines Menu

14th—17th February 2024

2 Courses - £27.50

3 Courses -£35

Served from 5pm (Pre orders only)

Please book early as numbers are limited

The Shutters Inn, Gotherington, Cheltenham, GL52 9EZ

www.theshutterinngotherington.co.uk

Email Pre Orders to contactus@theshuttersinn.com

01242 300100



Starters

*Roasted Tomato, Red Pepper & Basil Soup
Served with Warm Crusty Bread (GFA)*

Crispy Duck Salad

*Confit pulled Duck Coated in an aromatic
Sauce, Served on a bed of Salad (GFA)*

Pan Fried Scallops and Chorizo

*Served with Salad Garnish and our
Homemade Tomato & Chilli Jam (GF)*

Box Baked Camembert with Maple Bacon

*Served with Home Made Focaccia Bread with Sea
Salt, Sun Blush Tomatoes, Red Onion and
Cranberry Marmalade (GFA)*

Creamy Garlic Mushrooms (GFA)

*Cooked with white Wine, Onions, Garlic & Herbs
then Topped With Parmesan. and
Served with Warm Ciabatta*

Mains

6oz Fillet Steak (GFA)

*Served with Triple Cooked Chips, Asparagus,
Roasted Vine Tomatoes, and Béarnaise Sauce*

Coq Au Riesling with Dauphinoise Potato (GF)

*Pieces of Chicken Breast sauteed with onions,
Garlic, Wild Mushrooms and Smoked Bacon then
finished with Riesling Wine, Cream, Sage,
Parsley and Parmesan*

Seabass Fillets (GF)

*Mediterranean Vegetables, Sweet Potato and Red
Pepper Mash, Sweet Chilli Salsa Verde*

Rump of Lamb (GF)

*Served Pink with Potato, Celeriac and Carrot
Rosti, Tender Stem Broccoli and a Lightly Minted
Port and Redcurrant Sauce*

*Asparagus, Pea and Mint Risotto Topped With
Goats Cheese (V, VEA, GFA)*

Served with Garlic Ciabatta or Side Salad