



mediterranevm.co.uk

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Valentine's Menu £40pp*

Important information about this menu, please read carefully: our tomato sauce is seasoned with extra-virgin olive oil, salt and basil. V - Suitable for vegetarians. VE - Suitable for vegans. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, or if you require a gluten-free alternative, please consult a member of staff, however gluten-free alternatives may require advanced booking. We will happily provide information regarding our ingredients.

*Mediterranevm Bray: Please note that an optional 12.5% service charge will be applied to your bill.



Valentine's
MENU



Cocktails

£10 each

CUPID'S CUP

Rose syrup | Rose liqueur | Prosecco | Soda | Grenadine

THE PASSIONATE

Chocolate | Frangelico | Kahlúa | Espresso

FIRST DATE

Cream | Malibu | Archers | Strawberry



Starters

LOBSTER OF LOVE

Fresh tortello filled with lobster, in creamy saffron and lobster sauce.

STRIPPED NAKED

Strips of cured fillet of beef carpaccio served on a bed of rocket salad, king oyster mushrooms and sun-blushed tomatoes, parmesan shavings, drizzled with truffle oil.

CRAB'S AMORE

Baked croquettes of crab served with spicy chilli jam.

CUPID TART VE

Jerusalem artichoke purée served with onion jam, salsify, wild mushroom winter black truffle and frisée salad.



Main Courses



MY MEDALLION MAN

Char-grilled medallions of beef tenderloin, flavoured with wild mushroom and truffle cream sauce, served with dauphinoise potatoes.

FLIRTING IN THE DEEP

Cornish red mullet on courgette tagliatelle, with scallops and purple basil pesto.

I CLUCKING LOVE YOU!

A love-me-tender breast of chicken stuffed with asparagus and scamorza cheese, wrapped with cured pancetta and served on a bed of spicy romanesco sauce with roast potatoes.

RISQUÉ RISOTTO V

Spring risotto with asparagus, morel and oyster mushrooms, and shavings of Grana Padano cheese.



Desserts

LOVE BITES

Our signature cheesecake made with ruby chocolate, served with Morello sauce.

FIFTY SHADES OF CAKE

Setteveli chocolate cake, layers of sponge alternating with hazelnut, cream and chocolate, served with Stracciatella gelato.

LA CRÈME DE L'AMOUR

Vanilla Crème brûlée with fruits of the forest and orange zest.

TEASE ME - PLEASE ME

Tiramisu, the ultimate Italian trifle, made with savoiardi biscuits, cream, strawberry and Amaretto liqueur.

