

BLAC

VALENTINE'S DAY MENU

3 COURSE MEAL - STARTER, MAIN & DESSERT
£55 PER PERSON

STARTERS

GARLIC AND CHILLI PRAWNS
WITH A BUTTER SAUCE AND CROUTONS

CALAMARI WITH GARLIC AIOLI

BBQ CHICKEN WINGS

ROSEMARY PANKO CAMEMBERT BITES
SERVED WITH A PLUM CHUTNEY

GRILLED MARINATED LAMB CUTLETS

MAIN

SEA BASS
SERVED WITH BUTTERED NEW POTATOES,
TENDERSTEM BROCCOLI AND A CREAMY CAPER
SAUCE

GRILL LAMB CHOPS
SERVED WITH TURKISH BREAD, SALAD, SAUCE AND
CHIMICHURRI

PERI PERI CHICKEN THIGH
JOLLOF RICE AND SAUCE

CHARRED SALMON
SERVED WITH MASH BUTTERED GREENS AND A
CHIVE HERB OIL

BEEF BURGER
SERVED WITH CHEESE, HOUSE SAUCE, LETTUCE,
TOMATO AND GHERKIN ON A BRIOCHE BUN

SPICY BEAN AND HALLOUMI BURGER
SERVED WITH HOUSE SAUCE, LETTUCE, TOMATO AND
GHERKIN ON A BRIOCHE BUN

LOUISIANA HOT CRISPY BURGER
SERVED WITH CHEESE GARLIC AOLI SAUCE, LETTUCE,
TOMATO AND GHERKIN ON A BRIOCHE BUN

MUSHROOM PENNE ALFREDO
PENNE PASTA WITH CHICKEN AND MUSHROOMS
IN A CREAMY, PARSLEY AND PARMESAN SAUCE

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DESSERTS

RED VELVET HEART

HEART-SHAPED RED VELVET
CAKE WITH A RICH, VELVETY
CRUMB.

CHOCOLATE BROWNIE EXPLOSION

WARM, DECADENT CHOCOLATE
BROWNIE SERVED WITH ICE
CREAM

BAKLAVA

LAYERS OF CRISP FILO PASTRY
FILLED WITH NUTS AND FINISHED
WITH FRAGRANT SYRUP



1302 HIGH RD, LONDON N20 9HJ

SUNDAY – THURSDAY: 17:00 PM – 11:00 PM
FRIDAY – SATURDAY: 17:00 PM – 2:00 AM