



£25.00
Per person

Valentine's Menu 2011

Starters

Cream of leek and potato soup finished with poached egg

King prawns wrapped in Filo pastry with mango mayonnaise

Pigeon terrine with cherry tomato salad

Pan fried chicken livers with giral mushrooms, roasted walnuts and Madeira glaze

Wilted baby spinach, mushroom and avocado stock, with deep fried ricotta and Bloody Mary sauce

Smoked salmon salad with sauce Gribiche

Passion fruit sorbet

Main Course – a choice of:

Roast saddle of lamb stuffed with red currents, lambs kidneys and spinach

Pan fried fillet of sea bass dressed on a fennel and tomato comfit

Half a roast duck with oriental glaze

8oz Rib eye steak served with shallots, mushrooms and cherry tomatoes

Butternut squash and tomato risotto with piquant parmazan crisps, rocket salad and a red pepper dressing

Stuffed breast of pheasant wrapped in crisp Parma ham with a white wine, cream and mushroom sauce

All the above are served with new and dauphinoise potatoes and a selection of seasonal vegetables

Desserts

Sticky toffee pudding with vanilla ice cream and toffee sauce

Mascarpone, honeycomb and amaretto ice cream dressed with soft fruit

Chocolate truffle tart with cream Anglais and raspberry compote

Blueberry Streusel cheesecake with blueberry sauce and cinnamon ice cream

Coffee and after dinner chocolates