

VALENTINES

MENU 2012



STARTERS

Spicy roast tomato and basil soup with blue cheese and celery crouton

Fillet steak bruschetta with caramelized onion and blue cheese

Smoked duck slices with cucumber, mint salad and orange syrup

King Scallops with beetroot puree and dill pesto

Moules Marinières or Provençal with crusty warm bread

Goats cheese and butternut squash filo parcel with red currant coulis

MAIN COURSE

BEEF WELLINGTON

Served with dauphinoise potatoes, selected vegetables and red wine jus

SLOW ROASTED PORK BELLY

On a bubble and squeak mash potato with caramelized red cabbage and a honey mustard mousse

POUSSIN

Roasted stuffed baby chicken served with warm grapes, pine nuts and a vermouth crème sauce

LOBSTER THERMIDOR

This classic dish served with French fries and a mixed leaf salad

SKATE WING

Fresh wing of skate served with sautéed potatoes and asparagus with a caper butter drizzle

PASTA BAKE

Roasted vegetable and mushrooms topped with mascarpone and fresh herbs in a Cinzano cream sauce

DESSERTS

Strawberry and vanilla cream Pavlova

Chocolate mousse with vanilla shortbread biscuits

Orange and Cointreau crème brulee with ice cream

Banana, toffee pie with whipped cream

Lemon Mascarpone cheesecake

3 Courses £34.95 - includes a glass of bubbly on arrival

