

♥ Valentine's Dinner 2010 ♥

PEA, PEAR AND MINT SOUP
blended and topped with a ribbon of anise cream

COCKTAIL OF MELON AND SOFT FRUITS
laced with a grenadine strawberry coulis

SMOKED CHICKEN, MEDLEY MUSHROOM AND GRUYERE VOL AU VENT
topped with a tomato Hollandaise glaze

PRAWN AND CRAB SALAD
coated with pink cocktail sauce

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FRUIT SORBET INTERLUDE

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SALMON FILLET GRILLED WITH SESAME AND POPPY SEEDS
set on a delicate watercress, strawberry white wine cream sauce

CHAR-GRILLED RIB-EYE STEAK
served with a rich red wine sauce

ROAST RUMP OF LAMB WITH ROSEMARY CRUST
carved and sauced with a rosemary, redcurrant, Madeira essence

BREAST OF GUINEA FOWL
topped with a café de Paris herb butter fondu and set on a spicy chutney

TIAN OF AUBERGINE & WILD MUSHROOMS
topped with grilled goat cheese, red pepper salsa

Roast and butter new potatoes
Panache of mixed vegetables

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PANETTONE BREAD & BUTTER PUDDING
served with warm sauce Anglaise

ICED RED FRUIT AND RICOTTA PARFAIT
set on a ginger spiced pear coulis

HEART OF GOLD DELICE Chocolate and honey torte,
Delicate sponge layers with toffee, honeycomb mousse

STILTON AND CHEDDAR with grapes, celery and oatcakes

♥♥♥
A glass of Muscat Wine to compliment your dessert

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£25.00 per person

FILTER COFFEE £1.75

Price includes VAT. However, gratuities for service we prefer to leave to your discretion