

♥ Valentine's Lunch 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



FRUIT SORBET INTERLUDE



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

ROAST RIB OF BEEF with Yorkshire pudding
served with a rich roast gravy and horseradish 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

PORTOBELLO MUSHROOM AND GOAT CHEESE GRATIN
set on a tomato, kiwi salad with basil dressing

*Roast and butter new potatoes
Panache of mixed vegetables*



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



£19.50 per person

FILTER COFFEE £1.75

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