



Valentines Menu 2012

starters

Cherry tomato soup with chorizo and green chilli served with walnut bread.

Steamed mussels in an aromatic lemon and white wine broth with hunks of bread (to share).

Camembert and walnut pate served with fresh pear.

Chilli beef and sesame chicken skewers with a spiced plum dip (to share).

Salmon and horseradish rilette with watercress and toasted olive ciabatta.

main course

Slow braised lamb with a mustard mash, celery, flagelot beans and a redcurrant jus.

Wild salmon, seared over pimento potatoes with an artichoke gratin.

Courgette and wild mushroom risotto with watercress and parmesan.

Lemon and rosemary sizzling chicken (to share) with paprika chips, pesto salad a garlic butter.

Spiced cod loin with pepper and garlic crushed potatoes and sauteed savoy cabbage.

desserts

Trio of mini desserts to share: Apple and blackcurrant crumble, iced chocolate parfait and Grand Marnier crème brulee.

Limoncello syllabub with shortbread hearts.

Sticky chocolate and orange pot topped with strawberries.

Cherry clafoutis with amaretto and almond ice cream.

Mulled berries in a brandy snap basket with a chocolate jus.