

Valentine's Dinner Menu

Sunday 14th February 2010

£27.50 per head

Homemade bread with olive oil & balsamic

Homemade salmon ceviche with smoked salmon & avocado blinis

Grilled Portobello mushrooms on toast with lemon gremolata & herb mascarpone

Wild duck & Parma ham terrine with mulled quince crostini

Sauté tiger prawns and chorizo salad with crème fraiche & chilli jam

Rosemary lamb cutlets with aubergine & vine tomato moussaka

Goats cheese & red onion timbale with rocket, pine nuts & roast red peppers

Sea bass fillets with asparagus spears, baby leeks & crushed new potatoes

Roast rib eye of beef with béarnaise sauce, hand cut chips, sauté mushrooms & watercress

Chocolate Oreo cheesecake with mint chocolate ice cream

Tropical fruit vacherin heart with raspberry & lemon grass syrup

A selection of local cheeses served with plum chutney & crackers

Vanilla crème brulee with passion fruit sorbet