



Valentines Dinner

Tuesday 14th February 2012

Honey roasted Butternut and Cumin Soup (Amuse Bouche)

Home-cured Gravadlax with Beetroot and Vodkã, pickled Cucumber and Horseradish Remoulade

Goat's Cheese and caramelized Apple Roulade with crisp Focaccia and Tomato Fondue

Confit Chicken and Bacon Terrine wrapped in Parma Ham with a Prune Puree and pickled Wild Mushrooms

Carpaccio of Venison, Rocket Leaves and Extra Virgin Olive Oil

Braised Featherblade Steak, Dauphinoise Potato, Celeriac Puree, roasted Shallots and a Horseradish glaze

Pan-fried Fillet of Seabass on a Prawn Risotto, Chervil Butter Sauce and Smoked Salmon Crisps

Aubergine, petit Ratatouille and Parmesan Mille Feuille, Fondant Potato, Pepper Coulis and a Rocket Salad

Duo of Pork, Roast Tenderloin and Confit Belly with Mustard Mash, buttered Spinach, glazed Apple and Calvados Sauce

Dark Chocolate Torte with Orange Sorbet and Hazelnut Tuille

Passionfruit Brulee with Shortbread Biscuit

Honey and Vanilla Poached Pear with Lavender Pannacotta

Cheese and Biscuits

Coffee and homemade Fudge

£28.95 per person

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