

VALENTINE'S DAY MENU - Tuesday 14th February 2012

Starters

Lightly Grilled Red Mullet Fillet

nestled on salad Nicoise with olive tapenade

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Tempura Battered Duo of King Prawns

presented on a sesame seeded tomato & coriander salsa with soy sauce & rocket

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Smooth Chicken Liver & Ruby Port Pate

with sticky caramelised onion confit & char grilled sour dough

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Bruschetta

toasted spelt bread with vine tomato, red onion, coriander, lemon & olive oil

& caramelised goats' cheese & rocket

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Woodland Mushroom En-Croute

sautéed woodland mushrooms with garlic, sherry & tarragon in a creamy paprika sauce

nestled on a pastry crouton

Main Courses

Roasted Venison Haunch

with sauce Bordelaise, watercress, parmentier potatoes & roasted root vegetables

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Poached Fillet of Scottish Salmon

served with a baby potato & spring onion ragout with caper & soft herb mayonnaise

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Pan Seared Chicken Breast

with a shallot, chorizo, woodland mushroom & sherry jus

presented with gratin dauphinoise & garlic buttered haricot verte

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Slow Roasted Pork Belly

with gratin Dauphinoise resting on seared black pudding with pork jus & apple puree

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Mediterranean Rustic Risotto

courgettes, butternut squash, roasted peppers & shaved Parmesan risotto

drizzled with olive oil & rocket

Desserts

Vanilla Crème Brulee

with raspberry compote & cinnamon shortbread biscuits

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Bitter Chocolate Mousse

infused with orange & presented with white chocolate ice cream

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Mango Panacotta

with exotic fruit compote infused with maple syrup & presented with orange sorbet

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Dark Chocolate Brownie

with butterscotch sauce & vanilla ice cream

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Glazed Lemon Tart

with raspberry coulis, crème fraiche & orange sorbet

£24.75 per person