



ST. VALENTINES DINNER MENU 2019

STARTERS

Thinly sliced Parma Ham, served with artichokes, sun-dried tomatoes & mozzarella, served on a bed of curly endive

OR

Lobster bisque soup with crabmeat and croutons

OR

Mixed wild mushrooms sautéed with garlic & chillies, topped with pan-fried goat's cheese & drizzled with a Balsamic reduction (V)

OR

Fresh asparagus, sautéed in butter & sage, served on grilled aubergines & courgettes & topped with a poached egg & Parmesan shavings (V)

OR

Home-made rocket infused fettuccine cooked with crayfish, peas & calamari, in a sun-dried tomato & cream sauce

MAIN COURSES

Escalopes of veal topped with Parma Ham & mozzarella cheese, in a butter, sage & white wine sauce

OR

Duck breast, cooked with grapes in a brandy & honey sauce

OR

Venison fillet cooked with juniper berries & cherries in a Madeira wine sauce

OR

Supreme of cod, cooked with leeks & fresh mussels in a basil, dill & fish fumee sauce

OR

Home-made truffle infused Ravioli, filled with roasted aubergine & goats cheese cooked in butter, sage, artichokes & vegetable stock, topped with Parmesan shavings & drizzled with truffle oil

ALL MAIN COURSES SERVED WITH A SELECTION OF FRESH VEGETABLES

DESSERTS

Pancakes filled with strawberries, kiwi, banana, grapes & Chantilly cream

OR

Orange & white chocolate bombe, served with raspberries & drizzled with a warm chocolate sauce

OR

Tiramisu served with chocolate-coated blueberries

OR

Cheese selection served with Sardinian bread & crackers

Coffee, amaretti biscuits, chocolates & Sardinian meringues

£37.50 + 10% service charge

A FRESH RED ROSE WILL BE GIVEN TO ALL THE LADIES

*(V) = Meat and Fish free dish / **** = Can be a starter or main course*

