



Valentine's Day Menu

TUESDAY 14TH FEBRUARY 2012



STARTERS

Tuscan White Bean Soup with Garlic Croutons and Truffle Oil (v)

Melon and Parma Ham with a Salad of Rocket and Orange Segments
tossed with Hazelnut Vinaigrette

Oriental Duck Spring Rolls on a bed of Choi Sum with a Plum and Ginger Sauce

Salad of Scottish Smoked Salmon served with Lemon, Caper and Cornichon Relish,
Brown Bread and Butter

Deep Fried Mozzarella in Japanese Crumb with Red Onion Chutney and Dressed Leaves

MAIN COURSES

Char Grilled Rib Eye Steak with Fondant Potato and a Red Wine Jus

Pan Fried Medallion of Pork Tenderloin 'Saltimbocca' wrapped in Parma Ham
with Sage and Spring Onion Mash Potato and a Sherry Sauce

Roast Fillet of Stone Bass with a Casserole of Mussels & Clams, Saffron Potatoes and Baby Fennel

Honey Glazed Breast of Duck on Rosti Potato
with forced Rhubarb and a Cinnamon and Star Anise Sauce

Risotto of Wild Mushrooms and Baby Leeks finished with Mascarpone and Parmesan
with a Rocket and Truffle Salad (v)

DESSERTS

Black Forest Gateau with a Mixed Berry Coulis

Chocolate Truffle Heart served with a Compote of Champagne Strawberries

Trio of Ice Creams

Rhubarb Crumble served with Vanilla Custard

British Cheese Plate: Colston Bassett Stilton, Farmhouse Cheddar & Somerset Brie with Biscuits

THREE COURSE DINNER @ £28.50 / COFFEE @ £2.50