

Valentines Dinner Menu

2012

Asparagus Soup

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*Pan seared Diver Scallops with avocado purée and a lime chilli
and coriander dressing*

Roasted Quail Tart with a ragout of wild mushrooms, fried quails egg and jus

*Goats Cheese Ravioli with smoked pepper dressing and
rocket salad*

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Langoustine Tempura with tomato and basil salsa

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*Steamed fillets of Dover Sole with noodles, lobster boudin and
sauce Américaine*

*Roasted fillet of Beef with pommes Anna, confit Savoy cabbage, seared
foie gras and a port and truffle wine sauce*

*Roast suprême of Gressingham Duck with wild mushroom risotto, crispy
pancetta and a Cumberland mustard sauce*

*Baked Feuilleté of char grilled vegetables, cherry vine ripened tomatoes and
aged balsamic vinegar*

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Valrhona Chocolate and Raspberry Dessert

Bourbon Crème Brulée with pistachio ice cream

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*A selection of British and French cheeses served with pear
chutney, celery, apple, grapes and biscuits*

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Coffee served with homemade cherry chocolates