



**For Valentines booking and function bookings call Hugo on
07772638890 or email on hugomay82@fsmail.net**

VALENTINE'S DAY DINNER MENU

TUE 14.02.2012

STARTERS

- Cannellini bean and rosemary soup with hazelnut oil and garlic crostini (v)
- Seasonal game terrine in bacon with blackberry and apple chutney
- Spanish onion tartin with Saint Maure goats cheese and sweet savory sauce (v)
- Shared platter for two:
Salmon three ways; Smoked salmon, salmon tartare , oak roast salmon and walnut ravioli

MAINS

(served with vegetable garnish)

- Three bone rack of lamb with crème fraiche and bacon tartiflette, garlic buttered spinach, onion compote
- Rolled pork belly, grain mustard mash, black pudding, liver and feta sausage,, creamed Savoy cabbage
- Pastry box of butternut squash and Caerphilly with herb mashed potato (v)
- Pan seared fillet of sea bass with creamy mash, seasonal greens and pancetta and salsa verde
- Roast loin of cod with risotto al a Milanese and a warm coriander and chili vinaigrette

DESSERTS

- Hot chocolate fondant with vanilla ice cream and rum sauce
- Selection of cheeses with homemade chutney, grapes and biscuits
- Shared platter for two:
Mille feuille of strawberries and puff pastry with Chantilly cream
and chocolate dipping berries

2 courses £23.50

3 courses £27.95