

VALENTINES DAY DINNER MENU
SATURDAY 14th FEBRUARY 2009

“Cupids Cup”

Lightly spiced parsnip soup with crème fraiche

Or

“A Fine Romance”

Tian of crab and smoked salmon, mango salsa and tempura prawns



“Lovers Paradise”

Mango and passion fruit sorbet



“Juliet’s Choice”

Pan roasted sea bass fillet, crushed potatoes, citrus beurre blanc and tomato fondue

“Romeo’s Delight”

Supreme of chicken, pistachio and thyme farce, Parma ham
and saffron fondant potato

“Affair of the heart”

(v) Butternut squash and woodland mushroom risotto,
parmesan crackling and roasted pine nuts



“Aphrodite’s Desire”

Coconut and lemon grass panacotta, banana and rum ice cream

“Shortbread Sweethearts”

With fresh strawberries and crème Chantilly

“Cupids Arrow”

Dark chocolate and caramel tart, white chocolate ice cream



Freshly brewed tea or coffee with chocolate truffles



£38.50 per person

Please note that some of our dishes may contain nuts



