



## **Valentines Day Dinner Menu 2012**

Pan Seared Scallops with Cauliflower Puree and a Light Curry Butter

Char Grilled Asparagus with a Poached Duck Egg Glazed with an Orange  
Hollandaise

Salad of Mixed Beets with Goats Cheese and a Blackberry Dressing

Cream of Lightly Spiced Pumpkin Soup garnished with Mushroom Ravioli



Pan fried Breast of Duck Glazed with Foie Gras and served with a Fig Tart Tatin and  
Thyme Jus

Poached Fillet of Lemon Sole Stuffed with a Prawn Mousse set on Vegetable  
Tagliatelli Rosemary Scented Pan Juices

Pan Fried Guinea Fowl on Caramelised Apples and a Cider and Mushroom Sauce  
Finished with Double Cream

Roast Rump of Lamb with a Hazelnut Crust on Spring onion Mash and Rosemary  
Jus

Aubergine and Chick Pea Curry with Pilau Rice and Papadums



Caramelised Banana Bavarois with Flambé Banana and Salted Peanut Brittle

Roast Peach on a Choux Crown filled with Archers Pastry Cream Garnished with  
Toasted Almonds

Chocolate and Passion Fruit Truffle Torte

Selection of Local Cheeses served with Celery and Homemade Grape Relish

£35.00 per person

10% service charge is added to all restaurant bills

