

Valentines menu

2012

Lovers Dip

A warming bowl of roasted tomato soup
Kissed with balsamic and basil

Fruity frolics

Parisienne melon, raspberries, strawberries & orange
in orange syrup with passion fruit foam

Aphrodite's delight

Selection of mushrooms bound in a tarragon and garlic cream
And served with toasted garlic ciabatta

Naughty nibbles

Chef's platter of tempting hors d'oeuvres to include pate
Charcuterie, salmon and prawns

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Refreshingly randy

A glass of refreshing lemon and lime sorbet
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Cream and carefree

Pan fried chicken supreme,
Bacon and wild mushroom cream sauce, Herb mash and steamed vegetables

Casanovas conquest

Grilled salmon fillet serve on a saffron infuse mussel,
Leek and potato broth with olive oil

Romeos temptation

Garlic roasted leg of lamb rosemary scented fondant potato spaghetti vegetables
and minted gravy

Tender moments

Four cheese tortellini tomato and rocket concasse parmesan shavings and herb
drizzle

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Between the sheets

Layers of shortbread biscuit with lime mascarpone
Raspberries strawberries

Dark Dark secret

Chocolate and grand marnier roulade, caramelized oranges and mint foam

Hot lover

Syrup sponge pudding with golden syrup topping and served with rich Anglaise
sauce and fresh berries

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Coffee and mints
£35.00 per person