

ST. Valentine's Day Menu

STARTERS

JERUSALEM ARTICHOKE SOUP^(V)

TIAN OF GRILLED MEDITERRANEAN VEGETABLES, BUFFALO MOZZARELLA AND BALSAMIC VINAIGRETTE

PAN FRIED SCALLOPS WITH PETIT SALAD, JALAPENO BUTTER SAUCE AND BREAD

SMOKED VENISON SERVED WITH SEMI-DRIED PEPPER SALAD

MEDALLION OF FOIE GRAS WITH APRICOT CHUTNEY, TOAST AND PETITE SALAD

MAIN COURSES

ARTICHOKE RAVIOLI HARTS WITH SAGE AND BUTTER SAUCE ^(V)

RACK OF LAMB WITH SCALLION MASH, BABY VEGETABLES AND SAUCE PIPERADE

CORNFED CHICKEN STUFFED WITH SMOKED APPLEWOOD CHEESE SERVED WITH SQUASH MASH, WHITE ASPARAGUS AND RED WINE JUS

HALIBUT SUPREME WITH FRENCH BEANS, SUN- BLUSHED TOMATOES, MUSHROOMS, NEW POTATOES AND VELOUTE SAUCE

COTE DE BOUF WITH FONDANT POTATOES, GRILLED MUSHROOMS, TOMATOES, PETITE SALAD AND GREEN PEPPERCORN SAUCE ... FOR TWO

DESSERTS

PASSION FRUIT FLOATING ISLAND

DUO CHOCOLATE MOUSSE HEART CAKE SERVED WITH BLOOD ORANGE SAUCE

NEW YORK CHEESE CAKE WITH STRAWBERRY COMPOTE

EUROPEAN CHEESE SELECTION WITH TOMATO CHUTNEY, GRAPES AND HOMEMADE BREAD

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FILTER COFFEE/TEA WITH PETIT FOURS

3 COURSES - £34.95

(V) - VEGETARIAN, (N) - MAY CONTAIN TRACES OF NUTS

PRICES INCLUDE 17.5 % VAT AND ARE SUBJECT TO 12.5% DISCRETIONARY SERVICE CHARGE WHICH IS FAIRLY DISTRIBUTED AMONG OUR STAFF

AS A COMPANY WE ARE COMMITTED TO THE CODE OF BEST PRACTICE ON SERVICE CHARGES

OUR HEAD CHEF MOGES A. WOLDE ENJOYS WORKING WITH THE BEST AVAILABLE PRODUCTS.

WE CATER FOR PARTIES & PRIVATE FUNCTIONS (NO ROOM HIRE). PLEASE ASK RECEPTION FOR DETAILS.

MENU ITEMS MAY CHANGE WITHOUT PRIOR NOTICE DUE TO SEASONAL AVAILABILITY