

VALENTINES DAY MENU

GLASS OF PROSSECCO ON ARRIVAL

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WARM BREADS AND OLIVES

--0--

CHEFS APPETISER

LEEK AND POTATO SOUP

--0--

FRESH ASPARAGUS HOLLANDAISE

OR

KING PRAWNS FLAMBED IN PERNOD

OR

HOMEMADE CHICKEN LIVER PARFAIT

WITH PISTACHIO NUTS AND PORT SOAKED RAISINS

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FILLET OF SEABASS ON CURLEY KALE AND ARTICHOKES

WITH A HERBED BEURRE BLANC

OR

FILLET OF BEEF WELLINGTON

OR

HOMEMADE RAVIOLI FILLED WITH DOLCELATE

AND SPINACH, COOKED IN SAGE AND TOMATO BUTTER

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CHEF'S AMUSE BOUCHE

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DESSERT PLATE TO SHARE

PASSION FRUIT CHESECAKE

STRAWBERRY SHORTCAKE

CHOCOLATE AND AMMERETTO MOUSSE

RASPBERRY MERINGUE

AND CREME CARAMEL

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COFFEE AND PETIT FOURS

£37.50 PER PERSON