



VALENTINES MENU

£60.00 PER COUPLE

AVAILABLE SUNDAY 12TH – TUESDAY 14TH FEBRUARY 2012

ROULADE OF SALMON WRAPPED IN SMOKED SALMON WITH ASPARAGUS DILL AND HORSERADISH CREAM

CREAM OF SWEET PEPPER AND GINGER SOUP SERVED WITH CRÈME FRAICHE

CARPACCIO OF BEEF FILLET WITH WILD ROCKET, PARMESAN AND TRUFFLE OIL

KING PRAWN TEMPURA BATTER SERVED WITH FINE NOODLES AND GREEN THAI CURRY SAUCE

WILD MUSHROOM AND POTATO TERRINE WITH A SHALLOT AND TARRAGON DRESSING



PAN FRIED RED MULLET WITH RATATOUILLE AND SAFFRON BUTTER SAUCE

BAKED BREAST OF CORN FED CHICKEN WITH APRICOT, SAGE AND PAPRIKA CREAM

BRAISED OX CHEEK WITH CELERIAC PUREE AND BRAISED POTATO

GRILLED RUMP STEAK WITH TOMATO, MUSHROOMS AND HAND CUT CHIPS

PAN FRIED SEA BASS WITH BABY SPINACH, PRAWNS AND CAPERS



PASSION FRUIT CRÈME BRULEE WITH SHORT BREAD

STRAWBERRY CRANACHAN WITH COCONUT ICE CREAM

DARK CHOCOLATE TART, MILK CHOCOLATE MOUSSE AND WHITE CHOCOLATE ICE CREAM

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE SERVED WITH CELERY AND GRAPES

