



Valentine's Day 2010

Glass of Bubbly on Arrival

Starters

Plum Tomato Consommé, scented with Fresh Basil

Smooth Chicken Liver and Foie Gras Parfait, with Crisp Toast and a Raison & Sauterne Chutney

Assiette of Seafood

Tea Cured Loch Duart Salmon, Hot Smoked Cod and Lemon Spiced Prawn with a Crisp Green Salad

*If love is blind, why is lingerie so popular? ~ Authur Unknown
Men aren't necessities, they're luxuries ~ Cher*

Mains

Maple Glazed Barbary Duck Breast, served with Orange Braised Chicory and Parsnip & Potato Puree.

Whole Baked Lemon Sole, Warm Leek Terrine with a Creamy Cider Sauce

Slow Braised Blade of English Beef with a Wild Mushroom and Caramelised Onion Jus

Wild Mushroom and Aubergine Cannelloni and Cherry Tomato & Thyme Tart, with a Butter Bean Fondue wrapped in Savoy Cabbage

*Love means nothing to me ~ Virginia Wade
I recently read that love is entirely a matter of chemistry. That must be why my wife treats me like toxic waste – David Bissonette*

Desserts

A Selection of English Cheeses, Pickles and Crackers

Fine Pear and Apple Tart with Vanilla Pod Ice Cream

Soft Centred Chocolate Pudding with Honeycomb Ice Cream

Burnt Cream, Rosewater and Rhubarb Compote, with Homemade Shortbread

You can't put a price tag on love, but you can on all its accessories ~ Melanie Clark

£35.00 per head