

VALENTINES MENU 2012

£28 PER PERSON

Homemade bread, infused oils and olives

TO START

HOMEMADE MINISTRONE SOUP

With homemade bread

SMOKED KING SCALLOPS AND LARGE KING PRAWN

On wild rocket with a salsa oil dressing

FILLET OF BEEF STRIPS

In a wild mushroom and paprika sauce on garlic ciabatta

CHILLED MELON AND FRESH FIGS

On mixed salad with a blue cheese dressing

THE HEART OF YOUR MEAL

PAN-FRIED SEA BASS FILLET

On a smoked salmon and dill linguine finished with cream

CHAR GRILLED SIRLOIN STEAK

Topped with asparagus and caressed with béarnaise sauce

MARINATED BREAST OF CHICKEN

On a feta and pesto salad tossed with warm new potatoes

FRIED GOATS CHEESE IN AN ALMOND CRUMB

With roasted beetroot and watercress salad

TO FINISH

An assiette of homemade desserts for two

