

Valentines Night Menu 2010

Starters

Crispy Panko encrusted camembert, homemade fresh cranberry jam and seeded flatbreads

Juniper and beetroot homemade Gravadlax with caviar aioli and salad of arugula and daikon julienne

Sweet and Spicy Moules with chilli, ginger, fresh coriander and star anise

Carpaccio of British beef tenderloin with poached quails egg, capers, and shaved truffles with homemade smoked paprika mayonnaise

Mains

Surf and Turf of griddled medallions of fillet, accompanied with crab imperial stuffed king prawns and sauces of champagne beurre blanc and smoky choron

Southern spiced Cornmeal fried Guinea Fowl with a maple tarragon glaze and wild game sweet potato hash

Roasted Capsicum with butternut parmesan risotto stuffing and spinach walnut pesto and roasted garlic tomato compote (V)

Chinese grilled Pork tenderloin with five spice honey anise marinade over udon noodle salad tossed with asian greens and peanut soy dressing

Desserts

Dark chocolate fondant with morello cherry coulis and vanilla chantilly

English and French cheeses with homemade chutneys, biscuits and grapes

Fresh fruits with white chocolate dipping sauce and cookies to share

Naughty Hot fudge sundae with all the traditional toppings and then some...

£29.95 (Members) **£34.50** (Non Members)

Includes a Rose for the Lady