

VALENTINE' S DAY

Menu

Sunday 14th February 2010

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Champagne on arrival

Appetiser

A selection of appetiser tasters

Roast breast and braised leg of poussin, with apple, bacon and
baby mushrooms, warm truffle dressing

Lemon sole and scallop served three ways
Terrine, Mousse and Warm salad

Refresher course

Butter pan roasted Fillet of beef served with a baby cottage pie and
lightly roasted vegetables, red wine sauce

A citrus presentation of four miniature sweets
with the flavours of lime, orange, lemon and grapefruit

Coffee and Petits Fours

£90.00 per person including VAT
