

Be My Valentine...

Sunday 14th February 2010

Menu:

Grilled flat bread with a selection of oils and vegetable tapenade to share

Oven baked whole camembert with ciabatta croutes

Cream of mushroom soup with crusty bread

**Silvermere cured lemon and dill salmon with asparagus,
crème fraiche and chive oil**

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**Slow cooked rump of beef on dauphinoise potato with balsamic onions,
asparagus and an intense red wine jus**

**Seared breast of chicken on a sweet potato risotto cake with blistered cherry
tomatoes, wilted greens and chives**

**Pan seared fillet of sea bass on a lemon grass, dill and porcini mushroom
polenta with wilted greens and red pesto dressing**

**Chargrilled Mediterranean vegetables with mozzarella, salad of couscous
with red pepper and baby ratatouille**

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**Trio of desserts to include strawberry and Champagne tort, chocolate
brownie and a warm winter pimms poached pear**

**Classic rice pudding with balsamic cox's apple compote
and burnt honey praline**

Dark chocolate fondant with hot custard

Selection of cheeses with crackers, celery and walnuts

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Coffee and petit fours