



S.VALENTINE'S MENU



TO COMMENCE

(V) BUFFALO MOZZARELLA, CHAR-GRILLED AUBERGINES,
ROASTED PEPPERS & WILD ROCKET LEAVES

PARMA HAM RISERVA SERVED WITH A MEDLEY OF TROPICAL FRUIT

KING SCALLOPS & PEELED KING PRAWNS PAN-FRIED IN
GARLIC, CHILLI, BRANDY & SPICED CREAM SAUCE

(V) WILD MUSHROOMS IN PUFF PASTRY NAPPED
IN A CHEESE FONDUE & CHIVES

SARDINIAN SMALL PASTA WITH LOBSTER & CRAB MEAT



TO CONTINUE



FILLETS OF CORNISH LEMON SOLE & WILTED
SPINACH, WARM CHERRY TOMATOES & CITRUS OIL

FRESH SALMON FILLET WRAPPED WITH SMOKED PANCETTA
(Cured pork belly), STEAMED SHALLOTS & MIXED LEAVES

ROASTED DUCK BREAST IN SPICED ORANGE & GRAND-MARNIER SAUCE

RACK OF LAMB SLICED & PAN-FRIED IN ITS OWN JUICE REDUCTION
SCENTED WITH A TOUCH OF GARLIC & FRESH MINT

SIRLOIN OF SCOTCH BEEF & GORGONZOLA CHEESE
SERVED IN MARSALA WINE SAUCE

FRESH SELECTION OF MARKET VEGETABLES & POTATOES

CHOICE OF HOMEMADE DESSERTS OR FRESH FRUIT OF THE DAY



COFFEES OR HERBAL TEA

£. 33.50 PER PERSON (INCLUSIVE OF V.A.T.)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL