

Valentines

MENU 2012

Canapés chef choice

Pan fried king scallops
with butternut squash puree

Wild mushroom and spinach tart
with walnuts and pear salad

Venison and winter vegetable ravioli
with parmesan shavings

Orange sorbet

Grilled Scottish salmon
cream leek, parsley new potato, caviar beurre blanc

Corn fed chicken breast
stuffed with mozzarella and basil, fondant potato, café sauce

Champagne and fennel risotto
with parmesan cheese (V)

8 oz Rib Eye Steak
with field mushroom grilled tomato, hand cut chips & béarnaise sauce

Coconut and vanilla panacotta
with orange coulis

Dark Belgium chocolate fondant mint ice cream

Pistachio crème brulee
with homemade short bread

Tea/ coffee