



Valentine's Day Menu 2009

(v) Tomato and basil soup

Home cured Gravalax with beetroot and fennel salad

Seafood risotto

Pork and chicken liver terrine with toasted granary bread and red onion marmalade

Daube of beef with Provencal croquette and soft boiled egg

Confit pork belly with black pudding mash, caramelised apples and sage jus

Pan seared salmon fillet with wilted spinach and prawn veloute

Pot roast chicken breast with dauphinoise potatoes and wild mushroom fricassee

Bailey's crème brulée and white chocolate shortcake

Lemon and Amaretto cheesecake with chocolate and ginger sauce

Strawberry terrine and mint sorbet

French cheeses with biscuits

Chocolate fondue to share (£2.00 Supplement)

3 Courses £24.95

Please inform your waiter of any allergies or dietary requirements. Vegetarian options are available upon request. A discretionary 10% service charge will be added to all bills