



♥ ♥ -- *Valentine's Menu 2010* -- ♥ ♥

A Glass of Champagne



Amuse -bouche of Smoked Salmon en Papillote with Caviar Vinaigrette

Starter

Velouté of Wild Mushroom with Truffled Chantilly

or

Risotto of Cornish Crab with Cockle Popcorn and Red Pepper Jus

or

Terrine of Foie Gras and Leeks with a Petite Salade of Green Beans and Herb Vinaigrette



Main course

Roast Fillet of Sea Bass Boulangère, Black Cabbage Fondue and Red Wine Fumet

or

Slow Roast Fillet of English Beef with Shallot Crust, Smoked Pomme Purée and Madeira Cream

or

Roulade of Goats Cheese, Spinach and Swiss Chard with Sage Beurre Blanc



Desserts

Valrhona Chocolate Torte with Compote of Marinated Cherry with Grand Marina with Pistachio Biscuit

or

Banana Anise Parfait with Raspberry Coulis



Café et Petit Fours

Chef: Peter Reffell

£ 39.95 Price includes VAT, an optional service charge of 12.5 % will be added.