



# *Valentines Special Dinner Menu*

3 Courses at £25 per person and includes piano entertainment

Available Saturday 13th and Sunday 14th February 2010

\*\*\*\*\*

WILD MUSHROOM & ASPARAGUS SOUP served with a Puff Pastry  
Top and a Truffle Sabayon

WILD SALMON TERRINE served with a Prawn Crème Friache served  
with Rosemary & Tomato Bread

\*\*\*\*\*

BREAST OF CHICKEN Stuffed with Spinach & Red Cherry Tomatoes  
RUMP OF LAMB Sat up on a Fondant Potato served with a Rosemary &  
Red Current Jus

ASSIETTE OF MINI VEGETARIAN DISHES

\*\*\*\*\*

POACHED CHAMPAGNE STRAWBERRIES served in a Vanilla mouse set  
in a Brandy Snap Basket

PEACH & PEAR TARTE TATIN

\*\*\*\*\*

COFFEE AND CHOCOLATE TRUFFLES