

# Valentines Day Dinner 2010

£25.00 Per Person  
(3 Course Menu)

## Starters

Butternut Squash Soup with Almond Cream  
Foie Gras Duck Liver Patè with Redcurrant & Orange Jelly  
Smoked Salmon Mousse with Dressed Leaves & Lemon  
Salad of Baby Gems, Goats Cheese, Beetroot & Fennel

## Main Courses

Trio of Red Snapper, Salmon & Tuna Fillets with Salsa Verde & Lemon Butter Sauce  
Forest Mushroom Risotto with Parmesan Shavings  
Rib eye Steak with Sauce Béarnaise served with Garlic Mushrooms & Sautéed Potatoes  
Chicken Supreme with Brandy & Cream served with Mashed Potatoes  
(all served with seasonal vegetables)

## Desserts

Chocolate Tart with Raspberry Coulis & Cream  
Crème Brulee served with Shortbread  
Organic Cheese Platter & Biscuits  
Whites Farm Dairy Ice Cream  
Chocolate – Strawberry – Vanilla – Rum & Raisin  
(3 scoops of your choice)

Please Print In Block Capitals

|                          |                       |
|--------------------------|-----------------------|
| Booking Name .....       | Contact Name .....    |
| Contact Tel .....        | Contact E-Mail .....  |
| Date Of Arrival .....    | Time Of Sitting ..... |
| Total No. Of Party ..... | Total Food £          |

