



*Valentines Dinner Menu 14<sup>th</sup> of February 2012*

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6 OYSTERS WITH SHALLOT VINEGAR, TABASCO & LEMON  
(£12 SUPPLEMENT)

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SEARED SCALLOPS WITH GARLIC MASH POTATO AND PANCETTA

QUAIL BREAST STUFFED WITH FOIE GRAS WRAPPED IN SPECK  
WITH BABY SPINACH AND SHALLOT DRESSING

LOBSTER AND CRUNCHY VEGETABLE TERRINE WRAPPED WITH PARMA HAM

SQUID STUFFED WITH PRAWNS SERVED WITH CHERRY TOMATOES CONFIT  
AND ROCKET DRESSING

CRAB SALAD WITH AVOCADO, WATERCRESS & ORANGE DRESSING

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GRILLED FILLET OF WILD SEA BASS, ASPARAGUS, CLAMS  
AND CHAMPAGNE SAUCE

HOMEMADE TAGLIOLINI WITH MUSSELS, BROCCOLI,  
SAFFRON AND CHERRY TOMATO

GRILLED FILLET OF TURBOT WITH CELERIAC CREAM,  
WILD MUSHROOMS AND TRUFFLE OIL

SUNDRIED TOMATO CRUSTED COD FILLET WITH SPINACH  
AND OLIVE OIL SAUCE

GRILLED BEEF TENDERLOIN WITH POTATO FONDANT,  
PORCINI MUSHROOM AND PORT WINE SAUCE

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MANDARIN AND GIN SORBET

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ASSORTED MINI DESSERTS TO SHARE

£ 32.50 PER PERSON

