

ST VALENTINE MENU

Saturday 13th February 2010

Puree of celeriac, potato and lovage soup with creamed Per Las blue cheese

Gravalax with homemade granary bread and a lavabread, dill and lemon crème fraiche

Baked fig wrapped in Parma ham with chicory herb and pomegranate dressing

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Champagne and passion fruit sorbet with berry and cassis sorbet

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Paupiette of plaice filled with a salmon, crab and dill mousse stranded on a green grape and Pernod veloute

Roulade of corn-fed chicken, olives, basil, sun burst tomato and buffalo mozzarella with a ratatouille of brunois vegetables

Rack of Welsh lamb rubbed with fresh rosemary and maldon sea salt with fondant potato, balsamic mint jelly and a Welsh whisky jus

Baked vine leaves filled with Organic goat's cheese, tapenade of artichoke and pine nuts, rested on a butternut squash and smoked garlic risotto

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Vanilla pod and passion fruit bavrois with strawberry smoothie

Individual citrus cheesecake with fanned mulled pear and red wine reduction

Belgium chocolate, Baileys and cappuccino mousse with cinnamon frappe

Warm hazelnut, walnut and almond tart with praline ice-cream and chocolate ganache

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£27.50

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