



VALENTINES 2010

GLASS OF FIZZ TO BEGIN

CANAPES

LOCAL SAUTE PIGEON ON BLACK PUDDING WITH APPLE CHUTNEY

OR

PEAR, WALNUT AND STILTON TART

OR

HOT SMOKED SALMON ON LEAVES WITH A POACHED EGG

MAIN COURSE

LOCAL ROAST PHEASANT WITH BRAISED RED CABBAGE AND ROASTED NEW POTATOES

OR

MEDLEY OF SCALLOPS PRAWNS AND MONKFISH WITH LINGUINE AND SWEET CHILLI

OR

BRIE AND LEEK EN CROUTE ET ON A TOMATO PASATA

DESSERT

HOMEMADE ARCTIC ROLL WITH PISTACHIO NUTS

CINNAMON CREME BRULEE

CHOCOLATE FUDGE BROWNIE

COFFEE AND TRUFFLES