



VALENTINE'S DAY 2012

Four Courses with a Complimentary Glass of Champagne on Arrival
£55.00 per person

Hand Dived Scallops with Ventrèche and Black Olive Oil

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Parfait of Foie Gras with Raisin Sec and Madeira Jelly
Severn and Wye Smoked Salmon served with Brown Bread and Capers
Salad of Beetroot and Goat Cheese with Walnut Dressing
Pork Belly Salad Gribiche

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Beef Wellington, Pomme Fondant and Red wine Sauce
Roast Rump of Lamb a la Dijonnaise served with Gratin Dauphinoise
Roast Pughs Suckling Pig Served with Cavolo Nero, Pomme Puree and a Marjoram Jus
Wild Sea Bass served with Clams, Buttered Spinach and Samphire
Grilled Lemon Sole with Sauce Tartare and Pomme Puree

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Sablé of Fresh Strawberries
Raspberry Pavlova
Classic Profiteroles
Prunes and Armagnac Soufflé with Chocolate Sauce
Selection of English Cheese with Quince Jelly