

# Valentine's Menu

Cream of Asparagus and Roasted Butternut Squash Soup

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Seared King Scallops on sweet Potato Rosti, drizzled with Basil scented Oil

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Terrine of Guinea Fowl rolled in Parma Ham, with pak-choi and Pimiento  
Coulis

...

Trio of steamed Vegetable Terrine with Parmesan, crisp and sun-dried Tomato  
Scone

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Pan-fried Fillet Mignon Rossini

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Roasted Herb crusted Welsh Rack of Lamb with Jus Lie

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Poached stuffed Lemon Sole Fillet with Basil Cream Sauce

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Grilled Fillets of Sea Bass with Aromatic Butter

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Roasted Beef Tomato filled with a Medley of Wild Mushrooms served with Rice  
Noodles

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Duo of grilled Vegetable and creamed Risotto Filo Pie, with Sweet Chilli Sauce

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Pan-fried Chicken Supreme on a Bed of Egg Tagliatelle and Courgettes Ribbons  
with creamed Pesto

*All dishes are served with Vegetables and Potatoes*

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Chocolate and Orange Mousse in a White Chocolate Shell

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Fresh Fruit Tartlet

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Strawberry and Passion Fruit Bavaois

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Coffee & Chocolate Mints

**£18.25 per person**