



Valentines Dinner 2010

Glass of Champagne

leek & potato soup with baby chard, ceps & truffle oil
ham hock, rabbit, speck & agen prune terrine with celeriac remoulade
seared scallops with jansens temptation & baby spinach
grilled rare tuna with papaya, green beans, shrimps, chilli, lime & coriander

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roast veal rump with spiced roast parsnips, mustard braised celery hearts
baked cod with rosemary mash, pea shoots, crab bisque & chive sauce
yoghurt marinated chicken breast with spiced aubergine, tabouleh &
pomegranate relish
fresh spaghetti with red pesto, buffalo mozzarella & rocket

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tonka bean pannacotta with cherry sauce
pear clafoutis tart with crème fraîche
hot chocolate mousse with pistachio ice cream
selection of neal's yard cheeses grapes & biscuits

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coffee, fudge truffles & biscotti

£50

Please note we cannot guarantee the absence of traces of nuts in any of the above dishes