



## **VALENTINE MENU 2012**

**£29.95 PER PERSON**

### **GLASS OF PROSECCO AND CANAPES ON ARRIVAL**

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#### **ZUPPA DI CAROTE**

Leek, carrot and parsnip soup

#### **ANATRA AFFUMICATA CON ERBETTE ROSSE**

Smoked duck breast served with roasted beetroot, mixed leaves and balsamic dressing

#### **CAPPESANTE IN PADELLA**

Pan fried scallops served with cauliflower pure, rocket and garlic and chilli dressing

#### **TARTELLETTE DI CAPRINO E FUNGHI CON MARMELLATA DI CIPOLLE**

Goat's cheese and mushroom tartlet with red onion chutney

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#### **TAGLIATELLE AI PORCINI**

Egg tagliatelle pasta with Porcini mushrooms

#### **MEDAGLIONI DI MANZO AL MARSALA CON VEGETALI E TORTINO DI PATATE**

Beef medallions in marsala sauce with roasted root vegetables and potato dauphenoise

#### **FILETTO DI BRANZINO CON FREGOLA SARDA E COZZE**

Pan fried sea bass fillet with fregola sarda, mussels and clams

#### **PETTO DI FARAONA AI FUNGHI CON VEGETALI**

Guinea fowl supreme with mushroom sauce served with honey roasted roots vegetables

#### **RISOTTO FRUTTI DI MARE**

Seafood risotto with king prawns, mussels, clams and baby squid

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#### **CROSTATINA DI CIOCCOLATO E LAMPONI**

Raspberry and chocolate tart

#### **FORMAGGI MISTI**

Mixed cheese platter

#### **PAVLOVA CON**

Pavlova with winter berries

#### **DELIZIA DI CIOCCOLATO BIANCO E FRUTTO DELLA PASSIONE**

White chocolate and passion fruit mousse

A 12.5% discretionary service charge will be added to your bill. Please be advised that as some of our dishes contain nuts we are unable to guarantee any of our dishes are nut free. Sorry we do not accept personal cheques. Gluten free menu available.