



VALENTINE MENU 2012

£24.95 PER PERSON

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

CAPPELANTE IN PADELLA

Pan fried scallops served with cauliflower puree, 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

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 roots 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 root vegetables

RISOTTO FRUTTI DI MARE

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

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.