Valentine's Menu 2015

2 courses £21.95 3 courses £24.95

Glass of prosecco on arrival

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Smoked Duck and Figs
Figs, walnuts, fennel & watercress on top of thinly sliced smoked duck breast dressed with a rich balsamic glaze

Smoked Salmon Parcels
Smoked salmon parcels filled with salmon mousse, served on a bed of baby spinach and lemon dressing

Caramelized Pears & Gorgonzola Salad
Rocket and baby spinach leaves, almonds, caramelized pears and onions.
Sprinkled with melted gorgonzola crumbs.

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Homemade Ravioli
Choose your favourite:
- Braised beef, served with tomato sauce.
- Scallops and rainbow trout, served with fresh tomato and slightly spicy saffron sauce.
- Spinach & Ricotta, served with the traditional butter and sage, topped with pecorino shavings

Lamb Steak
Roasted and sliced lamb rump, topped with a rich garlic and parmesan cream, served with mash and minty peas

Herb Crusted Roasted Salmon
Roasted fillet of salmon, topped with a crust of mixed herbs and pistachio, served with grilled asparagus and roasted cherry tomatoes

Truffle and Porcini Mushroom Risotto
Creamy Italian risotto, with porcini mushrooms, porcini butter, truffle oil and parmesan shavings

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Panna Cotta
Vanilla panna cotta with strawberry compote & toffee sauce

Chocolate Crunch Cake
Traditional Italian chocolate cake with crushed biscuits, rum and walnuts, served with whipped cream

Lemon Tiramisu'
Lemon tiramisu', made with raisins and candied orange peels