



## VALENTINES 2012

### Amuse bouche

Veloute of parsnip, praline foam, bitter chocolate

### Starters

Five spice duck breast, roast perigord foie ,  
Apple jelly, port reduction

Or

Seared Scottish langoustine, truffled quails eggs,  
Marinated wild mushrooms

### Intermediate

Salt cod, shellfish bisque,  
Brown shrimp, heritage potatoes

### Main courses

Fillet of Veal, Ragout of Veal sweetbreads,  
Leeks and chanterelles, Madeira Jus

Or

Turbot, fennel, orange, saffron,  
White Port Sauce

### Pre Dessert

Strawberry Granita,  
Pink Champagne Foam

### Dessert

MORELLO & GRIOTTINE CHERRY SOUFFLE,  
DARK AMEDEI CHOCOLATE SAUCE

Or

Selection of fine cheese

Coffee & artisan teas  
Chocolates

**£75.00 per person**