

VALENTINE'S DINNER

Canapés

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Cream of roast tomato and basil soup

Chicken, prosciutto ham and hazelnut roulade
with Marsala syrup

Sauté of king prawns, chilli, garlic
and coriander, with lime

Warm salad of wild mushrooms, oregano and rocket

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Pink champagne sorbet

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Seared venison loin with confit onion tart
and a Port gravy

Pan-fried sea bass on herb linguini pasta
with a lemon butter sauce

Baked spinach, artichoke and pine nut pancakes,
glazed with Parmesan

Roast corn-fed chicken breast on cavalo nero
and parsnip mash

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Passionfruit and mango millefeuille

Trio of chocolate:
chocolate orange mousse, marquise and ice cream

Steamed raspberry sponge pudding with crème anglaise

Warm date and walnut tart with rum ice cream

Selection of cheese and biscuits