

Valentines Evening Menu

Appetizer

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Starters

A salad of *Avocado*, *Roquefort* and *rocket* with a walnut oil and *Dijon mustard* dressing

Asparagus and *sweet basil* tartlet with a *tomato* salad

Melon slices with a *ginger & honey* dressing

Hot *fennel* mousse with a *saffron* cream sauce and *pine nuts*

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Sorbet

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Main Courses

Fillet of *Seabass* with *chilli*, *ginger & coriander*

Breast of *chicken* wrapped in *Proscuitto* with *basil & tomato* cream pasta

Loin of *Fell bred lamb* with *Jerusalem artichokes* toasted *almonds* and a roast *garlic* cream

Pumpkin & chick pea curry served with *naan* bread,
Basmati rice and *cucumber raita*

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Desserts

Black Cherry Frangipane Tart with clotted cream and *chocolate* syrup

Dark Chocolate Mousse with *cardamom* shortbread

Passion Fruit Panna Cotta with *coconut* ice cream, *brandy* snap basket and *chilli* syrup

Orange and *Cardamom* infused *Crème Brulée*
with *banana* and *rose* water *sable* biscuit

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Coffee and Petit Fours

£45.00 per person

(Natural aphrodisiacs are in italics)