



Candlelit Valentines Dinner

14th February 2008

arrival. . .

Relax and unwind with a selection of canapés

starters. . .

Fresh oysters served with shallot vinegar

Whole camembert baked with garlic and rosemary and served with a selection of breads - just made for 2 to share!

Smoked chicken salad with croutons baked with parmesan and herbs de provence, and served with a home made French dressing

mains. . .

Pan fried seabass served with lemon, thyme, cous cous, and ratatouille with virgin sauce

Duck breast marinated in ginger with fondant potatoes, and a walnut and apple sauce

Homemade spinach tagliatelle with pine nuts, cherry tomatoes and basil in a cream sauce.

desserts. . .

Luxurious chocolate profiteroles with chantilly cream, almonds, and homemade vanilla ice cream.

Warm banana tatin served with homemade ginger ice cream

Delicious poached pears served with orange juice and homemade vanilla ice cream

and to finish . . .

Fresh ground coffee with chocolate truffles

All for only £36.00 per person