



VALENTINE'S DAY DINNER
TUESDAY, 14TH FEBRUARY 2012

Champagne Reception

Aubergine and Sweet Pepper Soup
Served with a warm mini baguette

Caponata Bruschetta with Prosciutto wrapped Scallops

Smooth Chicken Liver and Thyme Terrine
Served with Melba Toast and chutney

Pan Seared Duck Breast (served pink)
with a Madeira and Orange Jus

Supreme of Chicken with Boursin

Whole Local Trout stuffed with Almonds and Herbs

Gougère Ring filled with Ratatouille

All the above served with Florentine Potatoes
and a Medley of Vegetables

Strawberry Shortbread Hearts
Served with Chantilly Cream

Smashed Honeycomb and Chocolate Cheesecake
Served with a warm Chocolate Sauce

Drapers Cheeseboard

Coffee and Petit Fours

£30.00 per person