

# **Valentines Day Menu 2012**

**£95 Per Person**

Plus Discretionary 12.5% Service Charge

## **Champagne and Canapés on arrival**

### **Starters**

Cornish Assured Rock Oysters  
on Crushed Ice with Shallot Red Wine Vinegar

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Lobster and Tiger Prawn Cocktail

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Pan Seared Scallops Wrapped in Pancetta  
with Cauliflower Puree and Crisp Fried Shallots

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Tempura Soft Shelled Crab  
with Thai Style Salad and Sweet Chilli Sauce

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Wild Mushroom and Leek Tartlet  
with Spiced Apple Chutney

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24-Month Matured Parma Ham  
with Asparagus, Wild Rocket and Balsamic Reduction

### **Mains**

Whole 1 ½ lb Baked Scottish Lobster  
with Garlic & Herb Butter

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Grilled Fillet of Line Caught Cornish Sea Bass  
with Sauté Spinach and Saffron Cream Sauce

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Oven Roasted Fillet of Norwegian Halibut  
with Cornish Shrimp Butter

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Pan Fried Jumbo Tiger Prawns  
with Garlic & Chilli Butter, Herb Dressing & Crisp Basil

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Denham Estate Beef Fillet Tournedos Rossini  
with Truffle Jus

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Grilled Guernsey Skate  
with Brown Butter and Capers

*Served with Chefs Seasonal Selection of Vegetables and  
Lyonnais Potatoes*

### **Desserts**

White Chocolate and Raspberry Cheesecake

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Strawberry Mille Feuilles

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Sicilian Lemon Posset