

Valentine's Menu 2012

Tuesday 14th February 2012

STARTERS

Trio of Bruschetta
*Toasted Homemade Bread topped with Cherry Tomatoes
Roasted Red Peppers and Chargrilled Courgettes*

Steamed Mussels
In a White Wine Cream and Herb Sauce

Parma Ham and Melon
Thinly Sliced Cured Italian Ham with Chilled Honeydew Melon

MAIN COURSE

Oven Baked Breast of Chicken in a Cream and Tarragon Sauce
*Roasted Potatoes with Rosemary and Garlic
Seasonal Vegetables*

Pan Fried Loin of Pork in a Rich Marsala Sauce
*Roasted Potatoes with Rosemary and Garlic
Seasonal Vegetables*

Pizza Mare e Monti
Tomato Base with Wild Mushrooms Pancetta Calamari and Mussels

Wild Mushroom Risotto
With Parmesan Shavings Drizzled with Truffle Oil

Chargrilled Swordfish Steak
*Linguine tossed in Pizzaiola Sauce (Tomato Oregano and Garlic)
Green Leaf Salad*

DESSERT

A Trio of Homemade Desserts To Share

*Apple Crumble with Whipped Cream
Classic Tiramisu
Raspberry and Amaretti Tart*

£20.00 per person