

Valentines Dinner Menu

Tuesday 14th February 2012

Chef's Homemade Roasted Duet of Plum & Sundried Tomato Soup

served with crispy pesto crotons

Tossed Salad of Mixed Leaves, Poole Bay Crab & Succulent Prawns & Orange

served with a light herb dressing

New Forest Terrine

chicken, pheasant & duck wrapped in smoked bacon served with
balsamic oil

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Prime Beef Sirloin Wellington & Wild Mushroom Duxelle

enclosed in pastry with a fine ruby port sauce

Pan Fried Local Magrett of Duck Leg

fanned with raspberry, orange & cranberry sauce

Delice of Lemon Sole Fillet

with lobster farci & a delicate grain mustard fish cream

Oyster, Mushroom & Asparagus Cup (V)

with a brandy & Dijon mustard sauce, presented in a tortilla basket

Chefs Selection of Seasonal Vegetable & Potatoes

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Fine Homemade Pancake Jubilee

with a black cherry & vodka compote with local vanilla ice cream

Light Tuille Basket & Chocolate Mousse

loaded with strawberries & clotted cream, drizzled with a white
chocolate sauce

Exotic Fruit Salad

served with a cointeau chantilly cream

A Selection of English & Continental Cheeses

with biscuits and homemade chutney

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-After Dinner Coffee & Chocolates-

£19.95pp