

## VALENTINES BRUNCH TO SHARE

SUNDAY 14<sup>TH</sup> FEBRUARY 2010

11AM TO 4PM

£ 17.50 PER PERSON

CHOOSE FROM EITHER;

BLOODY MARY, BLACK VELVET OR BLOOD ORANGE BUBBLY

AND SHARE

FRESHLY BAKED CROISSANTS w/ JAM & BUTTER

### 'THE VALENTINES BREAKFAST'

OF SEARED SCALLOPS, SMOKED SALMON, SCRAMBLED EGGS, CAVIAR,  
BLACK PUDDING, CRISPY PANCETTA, ROAST TOMATO & TOAST

AND FINISH WITH EITHER;

BELGIAN WAFFLE OR PANCAKES

TOPPED WITH FRESH BERRIES, CRÈME FRAICHE AND HONEY

SERVED WITH TEA OR COFFEE OF YOUR CHOICE

3 COURSE SUNDAY ROAST MENU £ 13.95

SUNDAY ROAST £ 11.95

CHAMPAGNES TO MAKE THE SETTING COMPLETE

NV ROYALE RESERVE BRUT BY PHILIPPONNAT £ 47.00

RESERVE BRUT ROSE BY PHILIPPONNAT £ 60.00

1999 GRAND BLANC MILLESIME BY PHILIPPONNAT £ 70.00

1999 CLOS DES GOISSESS BY PHILIPPONNAT £ 130.00

## VALENTINES DINNER MENU

£ 29.50

START YOUR EVENING WITH A SPECIALLY CREATED

### ST VALENTINES COCKTAIL

FOLLOWED BY;

CREAM OF CAULIFLOWER SOUP w/ TRUFFLE OIL

OR

MELTING CERNY ASH GOATS CHEESE

ON BEETROOT CARPACCIO w/ ORANGE SEGMENTS & CITRUS DRESSING

OR

SHARE A PLATTER OF

SCALLOP, SALMON AND TUNA CEVICHE w/ SPRING ONIONS & CHILLIES

MAIN COURSE CHOICES ARE ;

ROASTED MONKFISH TAIL w/ ORANGE HOLLANDAISE

BRAISED FENNEL & ROSTI POTATO

OR

BLANQUETTE DE VEAU w/ GRILLED ASPARAGUS

PARMESAN SHAVINGS & SERVED ON WILD RICE

OR SHARE A

150Z CHATEAUBRIAND FROM ABERDEEN ANGUS FILLET OF BEEF  
w/ FOIE GRAS, FRENCH BEANS AND HERB SAUTÉED POTATOES

TO FINISH YOUR MEAL CHOOSE FROM;

CHOCOLATE DIPPED & COINTREAU INFUSED STRAWBERRIES

ON CLOTTED CREAM w/ SHORTBREAD

OR

ORANGE MUSCAT JELLY w/ SOFT FRUIT & CHANTILLY CREAM

OR CHOOSE THE

CHOCOLATE DELIGHT MADE FOR SHARING ;

DARK CHOCOLATE FONDANT, WHITE CHOCOLATE ICE CREAM & CHOCOLATE  
MOUSSE w/ A RASPBERRY COULI & VANILLA BISCUIT

TO END YOUR EVENING WE HAVE A

CHOICE OF TEAS & COFFEES SERVED WITH CHAMPAGNE TRUFFLES

St Valentines 2010



Saturday 13<sup>th</sup> & Sunday 14<sup>th</sup> February