

Valentines Menu



Saturday 13th & Sunday 14th February 2010

£24 for Two courses
£29 for Three courses

Glass of Champagne on Arrival

Starter

Rock Oysters served with Pickled Ginger and Cucumber

Jerusalem Artichoke Soup with Truffle Oil

Smoked Chicken, Celery and New Potato Salad with a Walnut Dressing

Mains

Pan Fried Salmon Fillet with Asparagus and Hollandaise Sauce

Lamb Rump with Gratin Potatoes, Board Beans and a Rosemary Jus.

Individual Goats Cheese and Asparagus Flan served with Roasted Peppers

All served with a selection of seasonal vegetables

Deserts

Chocolate Fondant with Vanilla Ice Cream

Fresh Strawberries topped with Cassis Chantilly

Sticky Toffee Pudding with Green Tea Custard

GATE

TO RESERVE A TABLE OR BOOK A PARTY
CONTACT MADELEINE FAIRLEY ON 020 7727 9007

ALL PRICES ARE INCLUSIVE OF 15% VAT. THERE IS A 12.5% SERVICE CHARGE ADDED TO ALL FOOD BILLS