



# VALENTINE'S DAY DINNER

## **Crab Bisque**

### **Wild Mushroom Soup**

truffle oil



### **Seared Breast of Pigeon**

wild mushrooms, rich red wine sauce with a hint of chocolate

### **Smoked Salmon Terrine**

fennel, caper & sun-dried tomato salad

### **Steamed Asparagus Spears, Hollandaise Sauce**

poached quails eggs, Parmesan shavings



### **♥Surf & Turf**

fillet steak, jumbo king prawns, béarnaise sauce,  
white truffle creamed potatoes, long stemmed broccoli ♥

### **Fillets of Sea Bream & Sea Bass**

lemon mash, baby vegetables, saffron cream mussel sauce

### **Calvados Glazed Duck Breast** (served pink)

herb roasted potatoes with pancetta, creamed cabbage & chestnuts,  
caramelized pear

**Vegetarian requests individually catered**



### **♥ Assiette of Desserts**

chocolate mousse, tiramisu, caramel parfait,  
dipped strawberries

### **Local Hampshire & Berkshire Cheeses**



**£38.50 per person, excluding 10% service charge**

Pre-ordering your menu (by or before 9th February) will ensure your preferred selection

For reservations please call 0118 973 2104