

ST VALENTINE'S DAY MENU

Thursday 14th February 2008

lovers cocktail

starter

fresh oysters placed on a herb salad topped with a lemon and chilli dressing
smoked duck and foie gras tartlets on a rocket and pine kernel salad served with balsamic dressing
cream of butternut squash soup served with a rosemary and garlic scone

main course

oven roasted rack of lamb topped with a dijon and thyme crush served with light redcurrant sauce
fresh yellow fin sole fillet with a sunblush tomato and lemon grass salsa and a mixed salad
winter vegetable goulash placed on a fondant potato with saffron and oregano butter
pan fried maize fed chicken wrapped with sage and parma ham with a light butter cream sauce

dessert

strawberry and passionfruit mousse with heart shaped shortbread
raspberry and white chocolate bread and butter pudding with clotted cream ice cream
homemade apple tartin with chantilly cream and toffee sauce

plus a special gift for your partner

£29.50 per person

Service is discretionary but a recommended 12.5 % will be added to the final bill

one MINSTER STREET • TEL 01722 411313

For the **one** you love

