

VALENTINES DAY MENU

£39.95 PER PERSON

G - SPOT CHAMPAGNE COCKTAIL, COINTREAU AND FRESH LIME

THE FOREPLAY

**CONFIT OF GRESSINGHAM DUCK 'BIT OF LEG' ON BRAISED 'SIMPLY RED'
CABBAGE WITH CALVADOS AND 'FORBIDDEN' APPLE PUREE WITH HONEY AND
MUSTARD SAUCE**

**SMOKED SALMON PATE WITH CAVIAR 'NIPPLES', HORSERADISH CREAM AND
WARM MELBA TOAST**

**CREAM OF PARSNIP AND CUMIN SOUP WITH WHITE TRUFFLE 'VIAGRA' OIL AND
GARLIC SIPPETS**

**BAKED BANANA SHEATHED IN PANCETTA WITH MILD CURRY MAYONNAISE
AND BRIE FRITTERS**

**'PERT' PLUMP WEST COAST SCALLOPS WITH SLICED CHORIZO SAUSAGE,
CAULIFLOWER PUREE AND A LIME AND GARLIC DRESSING (£5.95
SUPPLEMENT)**

THE MAIN EVENT

**ROAST FILLET OF 'CUPIDS COD', LAID ON A CHIVE AND SAFFRON MASH WITH
LIGHTLY BOILED QUAIL'S EGGS AND A LIME AND PRAWN BUTTER SAUCE**

**'HEAVENLY' BREAST OF PHEASANT STROGANOFF ON A BED OF SNOW WHITE
AND SEVEN SPICE JASMINE RICE, DUSTED WITH SMOKED PAPRIKA AND
SOURD CREAM**

**ROAST 'RUMPY PUMPY' AND CONFIT SHOULDER OF PERTSHIRE HILL FED
LAMB WITH LUSHLY CRUSHED GARDEN MINTED PEAS AND PUNGENT
ROSEMARY JUS**

**TEMPURA OF FRESH VEGETABLES FROM THE 'GARDEN OF EDEN' WITH A
SWEET CHILLI TONGUE TINGLING DIPPING SAUCE**

**CHARGRILLED FILLET OF "ORGASMIC" PERTSHIRE BEEF TOPPED WITH FOIS
GRAS AND DRIPPING IN A DEVILISH RED PEPPERCORN SAUCE.
(SUPPLEMENT £10.95)**

HAPPY ENDINGS!

**RICH AND SILKY, DARK BELGIAN CHOCOLATE MOUSSE
WITH B.V.I RUM CREAM**

**PASSION FRUIT ICE CREAM AND MERINGUE ON A 'LOVE POND' OF MANGO
PUREE**

**'MUCKY' STICKY TOFFEE PUDDING WITH 'BUTTOCK' SCOTCH SAUCE AND
CREAMY VANILLA POD ICE CREAM**

**A' KNICKER DROPPER GLORY' BAILEYS LIQUOR CREAM PANNACOTTA WITH
PISTACHIO BISCOTTI, CARAMELISED BANANA AND RASPBERRY CASSIS
COULIS**

FRESHLY 'GRINDING' COFFEE WITH 'HANDS OFF' CHOCOLATES!!!