

Valentines Menu Dinner for Two

February 14, 2010

Dinner Menu

£25 Per Person

In The Beginning...

One Oyster, Gratin of chouriço & Lemon Hollandaise Sauce

Starters

Ribollita- (Chouriço Optional)

Petisco –Tapas (n) (to share)

Petisco To Share Of Marinated Olives, Prosciutto, Grilled Chorizo, Bruschetta with Tomato & Oregano & Dip Of Hummus, Stuffed Peppers with Sheep Cheese & Bread

Roasted Beetroot with Goat Cheese, Leaves, Pears, Walnuts & Honey Mustard Vinaigrette

Pan-Fried Scallops with Cumin, Red Onion Tomato & Guacamole

Grilled Asparagus with Parma-Ham & Honey Glaze Goat Cheese

The Seduction:

ROMANTIC SHARING OPTIONS SEE BELOW

Corn Fed Chicken Breast with Ragout of Mushrooms, Artichokes, Roasted Peppers & Vinho Verde Served with fragrance rice

Roast of Rib Eye Steak Served with Sliced Fries Potatoes, Presunto & Topped with a Fried Egg Sunny Side-Up

Oven roasted Roasted Duck Breast with Savoy Cabbage, Beetroot, Shallots & Madeira jus

Fillet of Sea Bass with on Fennel & Leeks Sunblushed Tomato & Piri-Piri **or** Capers & Orange Beurre Blanc with Olive Oil Champ Potatoes

Quorn with Cabbage & Potato, Gratin with Creams & Coconut Milk Serve with Salad & Rice (v)

To Finish-Sugary Delights

Sticky Toffee Pudding with Vanilla Ice-Cream

Bread and Butter Pudding, Creme Anglaise & Chocolate Ice Cream

Eton Mess with Vanilla Ice-Cream

Coffee & Dinner Petit Fours

SHARE ME

£35 Per Person with a Glass of Prosecco and Paella without History for 2 to share with Chicken, Chorizo, Seafood & Saffron Rice

£45 Per Person with Glass of Champagne, A Beautiful Rose Per Couple and Chateaubriande da Casa 2 People To Share -Fat Chips, Vegetables, Béarnaise & Chateaubriande Sauce