



VALENTINES

3 COURSE MENU £17.50

Monday 13th February - Sunday 19th February 2012

STARTERS

Rosette of smoked salmon served with dressed salad of frisee and asparagus topped with caviar.

A platter of charcuterie with preserved figs and vanilla port reduction.

Six iced oysters served with shallots and bloody mary shot (Supplement £1.95).

Chargrilled pepper and mushroom salad with balsamic dressing.

Tossed salad of artichoke hearts and iceberg lettuce topped with yellow fin tuna sashimi.

Parma ham wrapped terrine of confit duck and chorizo served with tomato and chilli relish.

Cream of asparagus with blue cheese croutons.

MAIN COURSES

Confit of duck leg with caramelised apple pancake and wild berry jus.

Venison striploin stacked on creamy mash, garlic tossed greens and juniper berry jus (Supplement £2.95).

Chargrilled chicken tikka skewers on creole couscous and spicy tomato concasse.

Lobster Linguini with chilli, garlic parsley (Supplement £1.50).

Nutmeg and fennel infused monkfish tails with lemon and coriander couscous salsa verde.

Mediterranean vegetable casserole topped with Guernsey dairy smoked cheese.

Spinach and ricotta tortellini with basil cream sauce.

DESSERTS

Vanilla pana cota with framboise coulis.

The ubiquitous strawberry trifle.

Fresh cherries with flavoured whipped chantilly cream.

Sticky toffee pudding with butterscotch sauce.

Dark chocolate mousse with white chocolate ice cream.

Assortment of Le Hechet Farm ice creams.

La Grande Mare Cheese platter with crackers, celery and grapes.

SPECIAL OFFER

Stay over from £49.50
per person based on two
people sharing, B&B.

FOR RESERVATIONS

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