



THE GROUSE AND CLARET RESTAURANT

VALENTINE'S DINNER 2018

Wednesday 14th February

Antipasti misti with Parma ham, salami, pepperonata,
Mushrooms a la greque & baked camembert infused with garlic
& rosemary served with speciality breads (to share)
A trio of prawn cocktail, smoked trout mousse and smoked salmon
Pork, pistachio & apricot terrine served with chutney & Melba toast
A warm goat's cheese, spinach & mushroom roulade (V)

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A cup of butternut squash & chilli soup (V)
Passion fruit sorbet (V)

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Côte de boeuf served with crispy potatoes, sautéed green beans,
béarnaise sauce & wild mushroom sauce (to share)
Roasted magret of duck with an orange & Grand Marnier sauce
A Thai fish & seafood curry served with basmati rice
An aubergine parcel of mushrooms, feta cheese, sun blushed tomatoes
& pine kernels on a baby leaf salad with a tomato dressing (V)

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Chocolate fondue with strawberries, pineapple, shortbread
Macarons, meringues & marshmallows (to share)
Pavlova with berries
Passion fruit & mango crème brulée
Sticky toffee roulade

Coffee & Fudge

£35 p.p.