

# Valentine's Gourmet Dinner

Sunday 14th February 2010

Six courses, sparkling wine & coffee £50  
with wine suggestions £65

Glass of Pelorus Sparkling Wine  
(Cloudy Bay, New Zealand) 125ml

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Beetroot & Horseradish Cappuccino  
with Root Vegetable Crisps

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Duck & Foie Gras Terrine  
with Sauternes Jelly and Sultanas

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Lobster & Salmon Ravioli  
with Watercress Salad and Lobster Bisque Vinaigrette

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Mini Beef Fillet  
with Pressed Shin, Wild Mushroom Risotto and Truffle Foam

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A Taste of Rhubarb & Custard

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Assiette of Black Swan Puddings to share

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Tea or Coffee with Homemade Chocolates



## Suggested Wines

with the Duck & Foie Gras

Fleurie, Domaine Pardon, Beaujolais (France) 125ml

with the Lobster & Salmon

Quincy, Domaine Sylvain Bailly (France) 125ml

with the Beef Fillet

Cabernet Sauvignon, Gougenheim, Tupungato (Argentina) 125ml

with the Assiette

Elysium Black Muscat, Quady (California) 50ml

Please ask for vegetarian alternatives  
and let us know of any allergies or dislikes.

Reservations must be made in advance  
accompanied by payment in full.

In the event of a cancellation a refund  
will be made only if the table can be relet.