



Valentines Dinner Menu

Amuse Bouche

Grilled Oysters and Bloody Mary

To Start

Zephyr mixed sushi with soy sauce, wasabi and ginger

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Starter to share:

Beef skewers with peanut and coconut sauce, lamb kofta with cucumber raita, cumin spiced chicken with tomato chutney.

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Thai prawn omelette with lobster sauce

Main Courses

Sea bass with crushed new potato, spinach, saffron and coriander buerré blanc

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Sirloin steak with soy sauce, mirin, ginger and chilli glazed Asian vegetables

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Tarragon and potato gnocchi with mushroom and spinach in tomato sauce with basil, mascarpone and parmesan cheese

Desserts

Tasting of chocolate to share:

Dark & milk chocolate mousse, chocolate & banana spring rolls with Maple syrup, fried chocolate in tempura and vanilla ice cream

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Dark chocolate fondant with vanilla ice cream

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Orange cheese cake with pistachio ice cream

Tea or coffee with petit fours

£27.50 per person

Served Saturday 11th , Sunday 12th and Tuesday 14th February 2012.

All prices are Goods and Services Tax inclusive. Please note that an optional 10% service charge will be added to your bill.