

Valentines 2012



V Cappucino di porri, spuma di patate
Cappucino of leeks, creamed chive potato foam

Primi

V Galette di cipolle bianche con formaggio di capra
A white onion and goats cheese galette with black olive tapenade & rocket

Foie Gras, cervo, cioccolato, e ananas
Foie gras and venison with green pepper & bitter chocolate vinaigrette,
spiced pineapple & and Melba Brioche

* Anatra all'arancio
A warm salad of duck with curly treviso, pancetta, hazelnuts and blood oranges

Cappesante con zafferano
Seared scallops, with celeriac puree, saffron reduction and crispy celery

Tortellacci d'arragosta
Tortellacci of lobster with braised fennel and leek, lobster velouté and Prosecco foam

* V Risotto al Barolo con trevigiano e castelmagno
Barolo Risotto with curly treviso, chestnuts and Castelmagno (*can be served as a main course*)

Fettucini alla lepre
Fettucini of hare with black truffle pecorino and chantenais carrots

Secondi

Branzino arrosto con insalatina di rucola e pomodorini
Whole roast sea bream with borlotti beans, celeriac and roast artichokes

Filetto di platessa con crosta d'erbe
Seared fillet of Cornish plaice with a herb crust, balsamic roast peppers
and crab and basil mash

Agnello Arrosto
Roast rump of lamb with red cabbage, wild mushrooms and sassi potatoes,
parsnip puree & parsnip crisp

Pancia di maiale arrosto
Roast belly of pork with sweet fennel, apples and mustard, dauphinoise potatoes
Crispy crackling

Pollo arrosto con verdure arroste e patate arrosto
Roast baby chicken with pancetta, roast potatoes, roast vegetables and rosemary jus

Pre~desert

Piccolo tiramisù
Baby Tiramisù !

Dolci

* Semifreddo al frutto della passione, croccantino
di cioccolato bianco e mandorle
Iced passion fruit parfait with white chocolate praline and citrus salad

* Variazione di Crema catalana
Three creme brulees : chocolate and chestnut, vanilla and blue berry
and pistacchio and quince

Mousse allo champagne
Champagne and strawberry mousse with champagne jelly

* Crostata al cioccolato
Chocolate and hazelnut tart with white chocolate and pistachio ice cream

Frutta fresca con sorbetto
Fresh fruit platter with grapefruit sorbet

Caffé

Coffee and Petit fours

£45 per person plus 12.5% service

This is a provisional menu and may be slight changes due to availability and MP