



# **THE ANCHOR VALENTINE'S DINNER MENU**

£15.95pp

## **STARTERS**

### **Pan-fried medley of Field Mushrooms**

*In a cream chive white wine sauce set in a heart shaped pastry case*

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### **Smoked Salmon and Dill mousse**

*With mixed leaves lemon dressing and brown bread and butter*

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### **Trio of Melon**

*With passion fruit sorbet*

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### **Light Salad of Asparagus and Crispy Panchetta**

*Set on a bitter leaves and finished with soft poached egg*

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## **MAINS**

### **Char Grilled Pork Loin Cutlet**

*Served on sweet potato mash with redcurrant and cider sauce*

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### **Supreme of Chicken stuffed with Asparagus and Mozzarella**

*Served on celeriac puree, finished with a white wine veloute*

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### **Honey Balsamic Glazed Pave of Salmon**

*On roast cherry tomatoes and sweet peppers and rocket leaves*

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### **Layered Herb Cous Cous and Roast Mediterranean vegetable**

*With tomato and basil sauce*

## **DESSERTS**

### **Individual Baked Alaska**

*Served with RedBerry compote*

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### **Mango and Passion Fruit Cheesecake**

*With vanilla ice cream*

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### **Chantilly Pear Chocolate and Almond Tart**

**Strawberry, Heart Shaped Tower**

