

# **Wild Pheasant Valentines Menu 2010**

## **Starters**

### **Spinach, Corn Fed Chicken and Pearl Barley Broth**

*With Roasted Red Onion and Rosemary Rolls*

### **Tian of Smoked Salmon, Crab and Prawn**

*Bound in a citrus and Coriander dressing with Discs of Wholemeal Bread and Butter and Courgette and Parmesan Crisps*

### **Duck and Vegetable Hoi sin Spring Rolls**

*On Dressed leaves with a sweet Chilli Jam*

### **Honey Glazed Fig and Goats Cheese Tartlet**

*With a Balsamic dressed Beetroot and Herb Salad*

## **Intermediate Course**

## **Mains**

### **Slow Roasted legs of Duck**

*Pan-fried Orange Potato Cakes and a rich Plum and Rosemary Reduction and Bundles of Baby Vegetables*

### **Peppered Roast Rib of Beef**

*Celeriac and Potato Rosti, Roasted Carrots and Parsnips and a Rich Cherry Tomato, Baby Onion and Button Mushroom Sauce flavoured with Tarragon and Red Wine*

### **Pan-fried Fillets of Sea bass**

*Citrus Roasted Fennel, Fondant Potatoes and a Mussels and Herb Veloute*

### **Asparagus and Wild Mushroom**

*Finished with a Dolcellette and Spinach coated Parpadelle Pasta*

## **Sweets**

### **Trio of Strawberry, White Chocolate and Dark Chocolate Mousse**

*With Marbled Chocolate Curls and Tuile Biscuits*

### **Baileys Scented Pannacotta with Biscotti**

### **Strawberry Mille Feuille**

*With Chantilly cream and whiskey Steeped Anglaise*

### **Selection of Harlech, Tintern and Caerphilly Cheeses**

*With Oat Cakes, Apple Chutney and Celery*

*Tea or Coffee With Confectionary – 3 Courses £29.95*