

ASCOTS

Valentines Menu 2010

A glass of Champagne on arrival

Starters

White bean and vegetable broth

Pan-fried Scottish diver scallops on sautéed spinach with garlic and herb butter

Pan seared duck livers on crispy puff pastry with creamed onion and red wine sauce

Ham hock and prune terrine with girolles and coarse mustard dressing

Water melon, plum tomato salad, feta cheese, olives and roasted pistachio with balsamic dressing (v)

Mains

Grilled rib eye steak from Dillon's farm in Ireland served with grilled vine tomatoes, pink peppercorn sauce and dauphinoise potatoes

Haunch of venison steak, celeriac mash, girolles and juniper berry sauce

Pan seared sea bass fillet with sautéed spinach, French beans, crushed potatoes and herb dressing

Roast fillet of hake with red wine sauce, glazed button onions and mashed potatoes

Papparadelle pasta tossed in garlic and herb butter, with spinach, mozzarella, shitaki mushrooms, and roast pumpkin (v)

Puddings

Mixed berry Eton mess: meringue, cream and fresh mixed berries, strawberry sauce

White chocolate and passion fruit truffle with white chocolate sauce

Tiramisu with amaretto cream

Brown bread ice cream

Coffee and chocolates

£38.50 per person