

azura

Azura Valentines Menu 2010

A glass of Champagne on arrival

Starters

Jerusalem artichoke soup, parmesan crisps and white truffle oil (v)

Cornish crab and crayfish salad with marinated baby beetroot and a Bloody Mary jelly

Butter roast haddock wrapped in cured ham with raisin and ginger carrot purée, curly kale and chorizo

Pressed ham hock and prune terrine with a radish and herb salad and pickled girolles

Stilton set cream, poached pear in mulled wine with celery and walnut dressing (v)

Mains

Pan fried fillet steak from Dillon's farm in Ireland with beef cheeks, sweetbreads, roast butternut and chicory, fondant potato, and a port reduction

Crispy organic salmon, purple sprouting broccoli, lobster and mussel bisque

Roasted corn fed chicken breast, stuffed with garlic butter, wrapped in Cumbrian ham, with basil crushed potatoes

Pan seared Welsh sea bass, sautéed salsify, and a fennel and herb broth

Wild mushroom and sweet potato tartlet with a stuffed baby artichoke, plum tomato and broad bean salad (v)

Puddings

Blackberry and pear Eton mess

Spiced pineapple carpaccio, coconut and lime jelly, orange and cardoman sorbet

Iced dark chocolate parfait, pear and walnut compote and hazelnut shortbread

Peppered strawberries and pink Champagne sabayon

White chocolate and orange truffle

Coffee and chocolates

£38.50 per person