

BLOOMSBURY ST.

BAR & RESTAURANT

Bloomsbury Street Valentines Menu 2010

Glass of rosé champagne on arrival

First course

Oyster on half shell with champagne sauce

Roast butternut squash soup topped with julienne of truffle

Marinated fillet of beef, horseradish and parsley rosti and cep cream

Ham hock terrine, pea and mint dressing

Second course

Scallops wrapped in prosciutto ham with pea purée

Fillet of mackerel and rhubarb served in filo pastry with chive crème fraiche

Duck parfait, toasted brioche, fig chutney

Mediterranean vegetable terrine

Third course

Champagne and passion fruit sorbet

Mains

Fillet of beef topped with wild mushroom and stilton cheese, potato pancake, port jus

Pan-fried duck breast on bed of stir-fry noodles and pack choi, orange sauce

Pan-seared Welsh sea bass with risotto verde, salsify, girolle mushrooms and finished with white wine beetroot sauce

Valentine vegetable Wellington served with cous cous, red and yellow pepper coulis

Desserts

Tiramisu with amaretto cream

Mixed berry trifle

Cherry and Passoá mousse

Selection of British cheese and biscuits

Coffee and chocolates

£65.00 per person