



# VALENTINE'S DINNER MENU

**£26.50** per person

Wednesday 14 February 2018

## STARTERS

### **Pan seared scallops**

with minted cauliflower ragout with lime butter

### **Baked Rustique Camembert 'to share'**

with pickles, olives and garlic ciabatta

### **Guernsey crab, preserved figs and avocado**

on winter leaves with vanilla Port reduction

### **Parma ham wrapped pork terrine**

with cranberries and pistachio, and a chilli and red pepper relish

### **Cream of mushroom soup**

with black truffle oil

## MAINS

### **Chargrilled chicken supreme**

with pomme puree, pea and wild mushroom ragout and a Stilton garlic sauce

### **Chateaubriand for two**

with vine tomatoes, fat chips and Béarnaise sauce

### **Crispy confit of wild Guinea fowl leg**

with spicy kidney bean and bell pepper ragout and a red wine reduction

### **Seared fillet of sea bass**

with asparagus risotto and salsa verde

### **Leek, baby spinach and Gruyère quiche**

with citrus salad and a pepper relish

## DESSERTS

### **Individual strawberry trifle**

### **Raspberry and coconut mousse**

with a passion fruit sauce and fruit compote

### **Icky sticky toffee pudding**

with butterscotch sauce

### **Assortment of Guernsey Dairy ice creams**

### **La Grande Mare cheese platter**

with cheese crackers, celery and grapes and apricots

