

Thursday 9th February 2012

Have a Heart in aid of the British Organ Donation Register

Valentine Theme Evening

Menu

Starters:

- Tomato Soup with herby croutons: Simple and classic
- Grilled Asparagus with Pancetta: Part boiled, then griddled asparagus spears wrapped with pancetta, dressed with a mustard dressing
- Sweet chilli dumplings: Pan fried Mozzarella balls wrapped in risotto, covered with breadcrumbs, served with a sweet chilli dipping sauce

MAINS

- Salmon with a saffron sauce: oven baked salmon with red peppers, sitting on wilted spinach, served with a simple saffron sauce
- Cranberry Chicken with a red wine sauce: Chicken breast stuffed with cranberry sauce, wrapped in crispy bacon, oven baked, accompanied with a red wine sauce
- Spiced vegetable parcels: A mixture of lightly spiced vegetables and nuts, wrapped in filo pastry, oven baked, served with a choice of sour cream and salsa sauces

Desserts

- Rhubarb crumble with traditional custard: Simple crumble, cut out in a heart shape, served with a individual jugs of custard
- Rich Mocha Mousse: A chilled dessert, where all the work is in the preparation, finished with strawberries and cream
- Pink Meringues and raspberry cream: Served at room temperature, delicately placed on the plate drizzled with a fresh raspberry coulis.