

Valentines @ The Grosvenor

Tuesday 14th February 2012

To Start

Roasted Red Pepper and Cherry Tomato Soup

Served with bread roll and butter

Pan Fried Scallop with Crispy Bacon

Served with wilted spinach, pine nuts and finished with saffron cream

Shredded Duck and Orange salad

Served with continental leaves and a sweet chilli dressing

For your Main Course

Braised Lamb Shank

Solo cooking British lamb shank served with mustard mash and red wine mint gravy

Pan Fried Red Mullet

Served with new potatoes and a cherry tomato cake in a lemon herb butter sauce

Roasted Butter Nut Squash & Spinach Risotto

Magnified grains of Arborio rice cooked with white wine herb stock, finished with cream and parmesan cheese.

All mains served with seasonal vegetables

Something Sweet

Raspberry Mousse

A fruity raspberry mousse rested on top of a vanilla sponge base decorated with a vibrant red glaze and tangy raspberry pieces

Lemon Cheesecake

Buttery biscuit base with Sicilian lemon sauce with added lemon zest, served with mix berry compote

Warm Chocolate Fudge Brownie

Served with chocolate sauce and vanilla ice cream

£24.95 per person

We cannot guarantee that items on any menu do not contain nuts or nut derivatives