

Saturday 11 February 2012
Valentines Dinner Dance
7.30pm – 12am

Menu

On arrival - Edwardian Champagne Cup

Home cured salmon topped with beetroot and citrus dressing

Consommé Julienne finished with poached quails egg

Red onion and High Weald
goats cheese tarte tatin with balsamic and date glaze

Roast hogget lamb
on celeriac and sweet potatoes dauphinoise
with a redcurrant and rosemary jus

Pan fried free range chicken stuffed with wild mushrooms
wrapped in bacon with fondant potatoes and Maderia cream

Roasted vegetable tart
using local seasonal and organic vegetables
cooked until tender then covered in a light cheese sauce

Rich chocolate pudding with Cointreau sauce

Exotic fruit tart

Coffee with truffles