

VALENTINE'S DINNER MENU

11th and 14th February 2012

STARTERS

PARSNIP, PEAR & HONEY SOUP (v)

LOCAL CRAB & LOBSTER RAVIOLI

with Chilli Beurre Blanc

SMOKED SALMON CARPACCIO

with Pecorino Cheese and Rocket

WILD MUSHROOM & POTATO CAKES (v)

with Truffle Sauce

DUCK LIVER PATÉ

with Brown Toast and Homemade Chutney

MAIN COURSES

LOCAL RIB EYE STEAK AND STEAK PIE

with Oven Roast Chips

FREE RANGE PORK TENDERLOIN

with Apple Tarte Tatin and Caramelised Pearl Onions

SEARED TUNA LOIN

with Chorizo, Sweet Pepper & Butterbean Stew

PAN ROAST LAMB RUMP

with Braised Winter Vegetables and Fried Potato Dumplings

MEDITERRANEAN VEGETABLE TERRINE (v)

with Grilled Polenta and Radicchio

(v) = Vegetarian Option



DESSERTS

TRIO OF CHOCOLATE DELIGHTS

BLACKCURRANT & CASSIS DELIGHT TORTE

BAKED MERINGUE, FRESH BERRY COMPOTE AND VANILLA CREAM

COFFEE & HAZELNUT PRALINE CHEESECAKE

ISLAND CHEESE AND BISCUITS



TEA OR COFFEE



£29.00 per person



An extensive wine list is available, with prices from £16.50 per bottle.

For reservations or more information please call Albert Cottage Hotel on 01983 299309
Email: enquiries@albertcottagehotel.com • Web: www.albertcottagehotel.com

