



THE STABLES

VALENTINES DINNER MENU

TUESDAY 14TH FEBRUARY 2012

TO COMMENCE

A Canapé of Oak Smoked Scottish salmon

with lemon and dill on crostini

A Glass of Bubbly

with raspberries

THE FIRST EMBRACE

Cream of Woodland Mushroom and Jerusalem Artichoke Soup

With toasted pinenuts and white truffle oil

THE MAIN EVENT

Slowly Braised Shank of English Lamb

Cooked with winter vegetables, flageolet beans and Borola wine

Potato Puree

Green Beans

with smoked bacon

THE LAST EMBRACE

Trio of Chocolate Desserts

Milk Chocolate and Vanilla Bean Crème Brulee

White Chocolate and Strawberry Delice

Dark Chocolate and Walnut Brownie

with banana ice cream

THE PARTING GIFT

Fair Trade Filter Coffee

with chocolates

£21.95 per person

