

***Royalist Restaurant
Valentine's Menu***

Menu available 13th & 14th February 2010



Roasted tomato & red pepper soup with parmesan croutons

Rosette of melon with peppered strawberries & a coconut & mint syrup

King prawn crevettes on a watercress & truffle salad with a honey & lime dressing

*Confit of duck livers topped with clarified butter with a plum &
red onion marmalade & toasted brioche*

*Saddle of lamb with a hazelnut & apricot farce with potato
fondant & a redcurrant & rosemary jus*

*Roulade of chicken filled with a mushroom duxelle & wrapped in pancetta
on wilted baby spinach & a pink peppercorn & brandy sauce*

Roast loin of venison on curly kale with a rich port & thyme sauce & parsnip crisps

*Fillets of seabass on a tomato & chorizo warm salsa with a tomato &
coriander concasse with truffle herb oil*

*Wild oyster mushroom risotto layered with parmesan
crisps & a sweet capsicum dressing*

Homemade treacle tart with clotted cream

*Homemade baileys & white chocolate cheesecake
with a ginger biscuit base & a butterscotch sauce*

Exotic fresh fruit cocktail in a rosewater scented syrup

*Layers of heart shaped shortbread filled with fresh strawberries,
chantilly cream with a raspberry compote*

Freshly brewed coffee petit fours

£36.95 per person