

THE SEAL

VALENTINES NIGHT MENU

Asparagus Soup & Pancetta

Chicken Liver Pate with Brandy and Warm Toast

Vegetable Terrine with Lemon and Lime Sour Cream

Or

Poached Salmon with Dill Mayonnaise and Puy Lentil Salad



Butternut Squash and Vegetable Lasagne

Stuffed Chicken Breast with Mushroom Duxelle wrapped with Smoked Bacon

Duck Breast served with Potato Rosti and Cherry Jus

or

Plaice Fillets stuffed with a Prawn and Spinach Mousse

with White Wine and Chive Sauce



Deep Fried Ice Cream with Roasted Fig and Butterscotch Sauce

Banoffee Tart with a Pistachio Biscuit Base

Strawberry Shortbread Mille Feuille

White Chocolate and Orange Bread & Butter Pudding

Or

Selection of Cheese and Biscuits



Filter Coffee & Chocolates

£22.50 per person