



The Bridge Valentines Menu

Tuesday 14th February 2012

Starters

Cream of asparagus soup, smoked salmon wrapped asparagus tips

Melon timbale, blackcurrant sorbet, kiwi coulis **V**

Crab, avocado, chilli and coriander tian

Pressed guinea fowl and belly pork terrine, raisin and port puree, brioche croutons

Mains

Slow braised feather blade of beef, gratin potatoes, roasted root vegetable, red wine jus

Salmon and sole embrace, spinach mousseline, clam and champagne broth

Chicken and wild mushroom ballotine, dauphinoise potatoes, creamed leeks, pancetta crisps

Roasted tomato, spinach and mozzarella strudel, basil mash, red pepper puree **V**

Desserts

Dark chocolate delice, salted caramel, peanut butter ice cream

Passion fruit parfait, pistachio crisp, mango coulis

Brioche, brandy and apricot pudding, vanilla bean crème anglaise

Exotic fruit salad, rose syrup

2 courses £19.95

3 courses £24.95

*Includes a complimentary choice cocktail per person dining.
A non refundable deposit of £10 per person is required for all bookings.*

Please call our Valentines hot line on
01745 536725