



VALENTINE'S DAY 2012

○ THE FIRST KISS ○

GLASS OF FIZZ

○ THE ENGAGEMENT ○

SPICED GAZPACHO SOUP WITH CIABATTA CROUTES (DF)

SALAD OF LOCALLY SMOKED CHICKEN BREAST AND MARINATED CRANBERRIES WITH A CLEMENTINE AND HONEY DRESSING (GF/DF)

ANTIPASTI PLATTER OF ASPARAGUS SPEARS, ARTICHOKE HEARTS AND SUN-DRIED TOMATO FOCACCIA WITH A CAMEMBERT AND THYME FONDUE (GF WITH CIABATTA)

TIGER PRAWN & KING SCALLOP SKEWERS WITH A GARLIC, SHERRY & CORIANDER GLAZE (GF/DF)

○ THE STAG/HEN DO ○

CHAMPAGNE SORBET

STEEPED WITH BLACKBERRY LIQUEUR (GF/DF)

○ THE MARRIAGE ○

MEDITERRANEAN VEGETABLE STRUDEL WITH A SWEET TOMATO AND BALSAMIC SAUCE

SPINACH AND RICOTTA FILLED CHICKEN BREAST SERVED ON POTATO ROSTI WITH A WILD MUSHROOM SAUCE (GF/DF)

LEMON SOLE FILLET WRAPPED AROUND VEGETABLE SPAGHETTI WITH SALSA VERDE (GF/DF)

TOURNEDOS AMORE – FILLET STEAK TOPPED WITH AMARETTI CRUSTED FOIE GRAS ON CREAMY CELERIAC MASH WITH A MADEIRA SAUCE (GF WITHOUT AMARETTI/DF WITHOUT FOIE GRAS)

ALL SERVED WITH A SELECTION OF FRESH VEGETABLES AND POTATOES (EXCEPT CHICKEN BREAST)

○ THE HONEYMOON ○

ICED MANGO AND PASSION FRUIT SOUFFLÉ (GF)

PANDORO BRUSCHETTA TOPPED WITH MASCARPONE AND PIMMS SOAKED BERRIES (GF)

TOFFEE AND PEAR PUFF PASTRY GALLETTE WITH VANILLA ICE-CREAM

TRIO OF CHOCOLATE – DARK CHOCOLATE TART, MILK CHOCOLATE MOUSSE WITH CHERRIES AND WHITE CHOCOLATE SALAMI (GF – PLEASE ASK)

○ THE HAPPILY EVER AFTER ○

COFFEE AND CHOCOLATES

MAYBE A NIGHT CAP?.....

DISHES MARKED (GF) ARE AVAILABLE SUITABLE FOR THOSE ON A GLUTEN INTOLERANT DIET/ (DF) ARE SUITABLE FOR THOSE ON A DAIRY FREE DIET – PLEASE REQUEST THIS WHEN ORDERING
ALL MEALS INCLUDE 'THE FIRST KISS', SORBET & MAIN COURSE THEN EITHER STARTER AND/OR PUDDING

£32.50 PER PERSON – 4 COURSES & COFFEE

£27.50 PER PERSON – 3 COURSES &

COFFEE

PLUS 10% SERVICE ADDED TO FINAL BILL

**THE GOLDEN FLEECE 20 GREEN END BRAUGHING
NR WARE HERTS. SG11 2PG**