

BELVEDERE
VALENTINES MENU 2010

AVAILABLE SATURDAY 13TH AND SUNDAY 14TH FEBRUARY

SEARED SCALLOP, BOUDIN NOIR, APPLE SAUCE
OR
ROAST BUTTERNUT SQUASH SOUP, CHIVE CHANTILLY

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GOATS CHEESE PARCEL, RED WINE POACHED PEARS, WALNUT SALAD

COCKTAIL OF DEVON CRAB & BROWN SHRIMPS, YOUNG SHOOTS, SEVRUGA CAVIAR

SMOKED CHICKEN & WILD MUSHROOM RAVIOLI, CÈPE BROTH, REGIANNIO PARMESAN

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PASSION FRUIT SORBET

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PAN-FRIED WILD HALIBUT, WILTED PURPLE SPROUTING BROCCOLI,  
RATTE POTATOES, SAUCE BALSAMIC

HERB CRUSTED RACK OF LAMB, RAGOUT OF WINTER VEGETABLES,  
ROSEMARY SCENTED JUS

FILLET OF BEEF EN CROUTE, CELERIAC PURÉE, CONFIT SHALLOTS,  
HARICOT VERT, SAUCE PERIGOURDINE

MILLE-FEUILLE OF WILD MUSHROOMS & HERBS, ASPARAGUS & YOUNG VEGETABLES

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MILK CHOCOLATE & TIRAMISU PARFAIT, VANILLA ICE-CREAM, COFFEE CRÈME ANGLAISE

CHAMPAGNE MOUSSE, FRESH RASPBERRIES & SAUCE CARDINAL

TRIO OF RHUBARB

(*RHUBARB CRÈME BRULÉE, RHUBARB SORBET, RHUBARB & WHISKEY COMPOTE*)

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COFFEE & PETIT FOURS

**MENU AT £75.00**

A 15% SERVICE CHARGE WILL BE ADDED TO FINAL BILL. PRICES INCLUSIVE OF VAT.  
TABLES ARE ALLOCATED A 2 HOUR DINING PERIOD