



Valentines Day Menu

Monday 13th, Tuesday 14th and Wednesday 15th February 2012

£35.00 per person

£10 deposit per person (Pre-book only)

A Tender Touch

Share a Taste of the Sea

A shared platter of prawn and crab bound in aioli in a crisp iceberg cup, Scottish smoked salmon parcels with a dill hollandaise and crumbed strips of plaice with tartar sauce

Confit of Gressingham Duck

Quenelled on a lightly spiced orange, sultana and onion chutney, served with shards of Walnut flat bread

Heart-warming Goodness

Cream of roasted tomato and red pepper soup topped with golden heart shaped croutons (V)

Intermediate

Fruity Bubbles of Delight

Zesty orange and passion fruit sorbet

Fulfilling Fantasies

8oz Fillet Steak

Served with a triple cooked chips, tempura onion rings, baked Portobello mushroom and a garlic and parsley butter

Fillet of Sea Bass

Pan seared and topped with vine roasted cherry tomatoes, placed on a crisp golden potato rosti, finished with sauce vierge and a peppery rocket salad

Ballotine of Free Range Chicken

Sat on a bed of smoked bacon and chorizo ratatouille, turned sweet potatoes and finished with pan juices

Homemade Gnocchi

In a Wild mushroom and rosemary ragu, finished with parmesan shavings and freshly picked herbs (V)

Starry Eyed Sweethearts

Trio of Chocolate Dips

Pots of White, dark and milk chocolate, served with a selection of crisp profiteroles, plum fresh strawberries, sweet pineapple and buttery shortbread hearts (minimum of 2)

A Touch of Pink Baked Alaska

A red velvet sponge base, fruity raspberry ice cream topped with a Pink meringue and baked in the oven.

Deconstructed Rhubarb & Custard

Traditional elements in a modern form

Moonlight Kiss

Freshly ground Coffee and Chocolates



How to book

Send an email to
oaks@little-silver.co.uk

Telephone
01233 850321