

VALENTINE'S  
MENU



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RESTAURANT & BAR

# VALENTINE'S MENU

£50 PER PERSON

(INCLUDING A GLASS OF CHAMPAGNE ON ARRIVAL)

## GRANCHIO AL FORNO

BAKED FRESH CRAB ON THE SHELL WITH A LEMON & CRACKED PEPPER MASCARPONE CHEESE & A ROSEMARY GRISSINI

## ANTIPASTO MISTO ALLA CAPRESE (FOR 2 PERSONS)

A SHARING PLATE OF MARINATED VEGETABLES, ASSORTED ARTISAN CHEESES & SALUMI

## CESTINO DI ANATRA

SAVOURY PASTRY TARTLET FILLED WITH A SAUTE OF DUCK LIVER, BLACK GRAPES, DARK TREACLE & RICH PAN JUICES

## TORTELLONI RIPIENI CON FORMAGGIO DI CAPRA (V)

HAND MADE PASTA PARCELS FILLED WITH A GOAT CHEESE MOUSSE COOKED WITH CHILLI, GARLIC, OLIVE OIL & CHERRY TOMATOES SERVED OVER WILD ROCKET

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## CHAMPAGNE SORBET

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## FILETTO DI STRUZZO

SEARED OSTRICH FILLET WITH A PORT WINE & BABY ONION SAUCE WITH CRISP PANCETTA AND CELERIAC MASH

## FARONA ALLA MENTHA

BONELESS GUINEA FOWL STUFFED WITH A PINE NUT & APRICOT FARCE AND FINISHED IN A MINT AND ORANGE SAUCE AND SET WITH BRAISED FENNEL

## ARAGOSTA

HALF ROAST LOBSTER WITH A CRAYFISH CHILLI AND LIME BUTTER SET OVER ANGEL HAIR PASTA

## CHATEAUBRIAND (FOR 2 PERSONS)

PRIME ROASTED FILLET SET WITH A PANACHE OF VEGTABLES, GRILLED PORCINI MUSHROOM VINE TOMATO, HAND CUT CHIPS & SAUCE BERNAISE

## MELANZANE RIPIENO (V)

STUFFED AUBERGINE WITH COUS COUS CHERRY TOMATO & ASSORTED MUSHROOMS

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## ASSIETTE DI CIOCCOLATO

ASSORTED CHOCOLATE DESSERTS TO SHARE