

Valentine's Day Menu for 110 Restaurant 2012

£35 per Person

To Start...

Homemade watercress and potato soup with chive crème fraiche

Pistachio coated goat's cheese fritters with tomato & chilli salsa and red chard

Crispy black pudding, oyster mushrooms on a toasted crostini and mustard glaze

Seared king scallops, cauliflower puree and crisp pancetta

The Mains...

Braised blade of beef, creamed garlic mash, wild mushrooms and truffle foam

Grilled lemon sole fillets, tiger prawns, saffron and vanilla bean sauce

Roasted Gressingham duck breast, braised cabbage and confit duck parcel and a sweet plum sauce

Green pea and asparagus risotto, feta cheese and soft poached duck egg

For Dessert...

Strawberry and champagne terrine, sweetened crème fraiche

Dark chocolate and chilli fondant with Ferrero Rocher ice-cream

Passion fruit crème brulee and homemade shortbread

Properly matured cheeses, homemade chutney and a selection of biscuits

Followed by Coffee and petit fours