

£28.00 PER PERSON

# THE RICHMOND RESTAURANT

## Valentines Menu 2012



A coarse duck terrine with flat parsley, prunes and brandy served with olive oil toasts and home made chutney

The soup of the moment is pea and mint with a cheesy crouton

A Portabella mushroom with thin strips of courgettes, cherry tomato and shallots glazed with a "loosehanger" locally smoked cheese

Baby chorizo sausages pan fried in garlic butter with shallot, olives and tomato served with a selection of lettuce leaves



Pork fillet roasted in the oven served with a selection of wild mushrooms, roasted cubed potatoes finished with a sherry vinegar sauce

Natural smoked haddock served with a Jerusalem artichoke and roasted red pepper risotto finished with a chive and cream sauce

Rump of lamb roasted until pink served with a cauliflower purée, red onion confit, dauphinoise potatoes and red wine sauce

Spinach and ricotta ravioli with mange tout and shallots finished with a chive butter sauce

Served with a selection of freshly cooked vegetables



A passion fruit curd pavlova served with a dark chocolate and vanilla sauce

A rich chocolate tart served with a coffee sauce and whipped cream

A golden syrup and vanilla crème brûlée served with a shortbread biscuit

A selection of Hampshire cheeses and biscuits



Coffee and petit fours