



THE GREYFRIAR
Valentine's Menu
Saturday 11th & Tuesday 14th February 2012
Four courses - £21.95

Starters

Pan-seared black pearl scallops served with a pea & bacon puree, finely cut slices of fresh beetroot and a shellfish sauce reduction

Lightly pan-fried pigeon breast, stuffed with herbed sausage meat, set on a bed of sautéed red onions, spinach & cabbage, served with a quince jam sauce & balsamic dressing

A creamy garlic & wild mushroom cappuccino, served with a thyme & rosemary foam & twice-baked pancetta crisp

A roasted red pepper, fennel & pesto Panini, served with a radish, shallot and baby leaf salad in a chilli vinaigrette

Sorbet

Champagne sorbet with passion fruit (what else?)

Valentine's Mains

A seared sirloin steak, served on a four vegetable bed of sautéed French beans, mushrooms, leeks & pak choi, with pommes Anna and a peppercorn & Madeira wine jus

Pan-fried fillets of sea bass, set on a lime & coriander scented bed of long grain rice, served with slow-fried lardons and pancetta & a drizzle of truffle oil

Oven-fried breast of Gressingham duck, served with fondant potatoes stuffed with a cherry tomato confit, chef's parsnip puree and an orange & hoi sin reduction

A slow-roasted beef tomato, stuffed with cous cous and chef's home made ratatouille, served with a crisp baby leaf salad in a sweet balsamic dressing

Desserts

Millefeuille of peach cream, served with a rich, warm chocolate sauce and a caramelised peach half

A trio of homemade heart-shaped shortbread, served with lightly frosted raspberries and a vanilla cream

Our own Malibu & coconut cheesecake, complete with Tuilli biscuit sails & a mini fruit basket

A selection of Hampshire and regional British cheeses, served with our own red onion chutney, biscuits & apple

