

EDGE

RESTAURANT & BAR

Valentines Day 2012

£60 per person

Includes homemade bread & accompaniments, still & sparkling mineral water

Glass of Laurent Perrier Champagne on arrival

AMUSE BOUCHE

STARTERS

Smoked haddock & potato chowder,
poached quails egg

South coast lobster & shrimp cocktail,
avocado mousse, baby gem lettuce, cherry tomato, shellfish mayonnaise

'Edge' Calves liver & bacon,
creamed mash, smoked bacon, onion jus

Lightly pickled early spring vegetables,
truffle dressing & micro leaves

MAIN COURSES

Rack of Dorset lamb & confit lamb shank in crepinette,
pearl barley risotto, curly kale, lamb jus

Chateau briande *(for 2 to share)*
served with grilled mushroom & tomato, rocket & parmesan salad,
hand cut chips, béarnaise OR peppercorn sauce

Herb crusted fillet of Cod,
saffron mashed potatoes, tiger prawn & scallion sauce

Butternut squash stuffed with spinach, pinenuts & parmesan,
walnut, rocket & orange salad

DESSERTS

Chocolate fondant pudding,
cherry sorbet, vanilla & baileys milk shake

Iced strawberry parfait,
white chocolate ice cream, poached strawberries

Mango cheesecake,
coconut tulle, pineapple & mint salsa

Selection 5 cheeses,
biscuits, homemade chutney, grapes & celery