

Cartwright Restaurant & Bar

Valentines Menu



Champagne and Canapés

Cullen Skink with Free Range Poached Egg and Chives

Mixed Game Terrine with Cumberland Sauce and Melba toast

Pan-Fried Wood Pigeon Breast with Caramelised Baby Onions, Lentils du puy and Sherry Vinegar

Baked Butternut Squash and Gorgonzola Risotto

Oak Smoked Salmon Mousse with Pumpernickel Bread, Shallot rings and Capers

Twice baked Wild Mushroom and Chestnut Soufflé with Stilton Cream

Pan-Fried Scallops with Potato Purée, Spinach and smoked Bacon Cream

Goat's Cheese and Sundried Tomato Crostini with Rocket Pesto

Beer Battered Loin of Cod with chunky Chips, mushy Peas and Tartare sauce

8oz Sirloin Steak and Diane sauce

Fillet of Beef with Florentine Potato, baby Vegetables, three Peppercorn crust and Red Wine sauce

Grilled Salmon Fillet with mashed Potato, Tomato and Broad Bean Butter sauce

Pan-Fried Fillet of Halibut with Turmeric Potatoes, Tomato and green Cardamom sauce

Rump of Lamb with Pea and Mint Risotto, Redcurrant sauce and mixed Vegetables

Oven Roasted Guinea Fowl with braised Savoy Cabbage, Bacon Lardons, Fondant Potato
and Blackberry jus

Seafood Medley served with fresh Tagliatelle, Shrimp and White Wine cream

Confit Duck Leg with three Bean Cassoulet and five spice jus

Dark Chocolate Crème Brulee with Orange Short Bread Biscuit

Bread Pudding served with Vanilla Ice Cream and Cinnamon Crème Anglaise

Tangerine Posset with Chantilly Cream and Tuile Biscuit

Iced Prune and Armagnac Parfait with Spiced Winter Syrup

Fig and Almond Tart served with Mascarpone Cheese

Cheese and Biscuits served with Grapes, Celery, Chutney and Water Biscuits

Coffee and Petit Fours

£40 per Head