

Samphires restaurant

Valentines Dinner Menu

Friday 12th - Sunday 14th February 2010

Starters

Char grilled sweet cherry tomato soup
with homemade roasted red pepper bread

King Prawn and lobster terrine
with a pink champagne vinaigrette

White asparagus tartlet
with a mild pink peppercorn glaze

Intermediate

Blood orange sorbet with a passion fruit and passoa couli

Main Course

8oz Sirloin Steak plain grilled with mushrooms and tomatoes
or served with a wild mushroom and red pesto cream sauce

Almond encrusted supreme of Chicken filled with spinach and mozzarella
on crushed sweet potato with a shallot and rose wine sauce

Slowly poached Salmon in lemon and sesame oil
served with asparagus, baby potatoes and a oyster and ginger coulis

Breaded Artichoke filled with local welsh cheese
served with a ratatouille of vegetables in a Provencal sauce

Dessert

Black cherry and chocolate roulade
with a warm honey and nutmeg infused roasted fig

Banana cheesecake
with a kiwi liqueur couli

Strawberry and white chocolate mousse
topped with fresh raspberries and Grand Marnier cream

