

Valentine's Day Menu 2010

Let there
be love...



• THE LIVING ROOM •

Valentine's Day Menu 2010

£30.00 per person

including a complimentary glass of Prosecco

v Vine tomato soup
*with tapenade and basil fritters,
spiked with aged balsamic*

Parma ham and chicory salad
with a sweet honey and lemon dressing

Seared scallops
with a pea and mint risotto



Pan-fried beef fillet medallions,
*with white truffle oil pomme purée
and wild mushroom vinaigrette*

v Roast vegetable Wellington
with sweet potato rosti and creamed spinach

Seared seabass fillets
*presented on sunblush tomato and olive crushed
potatoes, garnished with rocket leaves*

Butter roasted free range chicken breast,
*served with parsnip and carrot dauphinoise,
buttered asparagus spears and a light red wine jus*



Banana and toffee crumble pudding
with farmhouse vanilla ice cream

A rich chocolate platter for two
*of warm chocolate fondant, rich chocolate tart,
and chocolate truffle lollipop*

Pannacotta
with Champagne soaked strawberries

...you'll love

The Living Room

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All prices include VAT at the current rate. v = is suitable for vegetarians, may not be suitable for vegans. Our dishes may contain nuts or nut traces. Cheese may not be made with vegetable rennet.

www.thelivingroom.co.uk