

# THE COUNTESS' ARMS

Valentine's day 2008

£30 per person

French onion soup, cepe oil & parmesan croute

Pan fried Scottish scallops, sautéed chorizo & vierge sauce

Chicken liver parfait, onion marmalade & toasted French stick

Garlic Portobello mushroom tartlet, buffalo mozzarella & pesto dressing (V)

Honey roasted fig, goats cheese & rocket salad, pomegranate dressing (V)

Roasted fillet of beef, rosti potato, port roasted shallots, & red wine sauce

Asparagus, garden pea & mint risotto, parmesan & hollandaise dressing (V)

Pan roasted wild sea bass fillet, spinach & wild mushroom sauce, hand cut chips

Roasted Goosnargh duck breast, seared foie gras, bubble & squeak & red wine sauce

Pan roast corn fed chicken breast, honey roasted vegetables & grain mustard sauce

Strawberry, white chocolate & marshmallow fondue

Plum, drambuie & passion fruit fool, tuille biscuit

Warm double chocolate brownie, orange anglais & vanilla ice cream

Vanilla crème brulee

British cheeseboard

Please advise staff of any allergies

John Duncan, Manager

Patrick Champion, Head Chef