



Winner

ROMANTIC CANDLELIT VALENTINES MENU

Sunday 14th February, 2010

Starters

CREAM OF ASPARAGUS SOUP

Finished with crème fraiche and truffle oil

CRISPY DUCK SALAD

Accompanied with garlic sautéed potatoes, drizzled with a raspberry vinaigrette

DUO OF MELON

Served with citrus fruits and lime and passion fruit coulis

Main Course

ROAST SIRLOIN OF BEEF

Served with natural roasting gravy and Yorkshire pudding

BREAST OF CHICKEN

Stuffed with black pudding, coated with a tarragon cream sauce

FILLET OF SEABASS

On a creamy lobster risotto, with a light dill and lemon dressing

OPEN RAVIOLI OF ASPARAGUS & WILD MUSHROOMS

Gratinated with parmesan

Dessert

BREAD & BUTTER PUDDING

With an apricot glaze and vanilla custard

LEMON TART

Served with a confit of oranges and crème fraiche

PROFITEROLES

Drizzled with dark chocolate sauce

FRESHLY BREWED COFFEE & MINTS



Spireburn
at
HURST GREEN
17TH CENTURY COUNTRY HOTEL RESTAURANT & FUNCTION SUITE

A little corner of old England

AND HOME TO THE TOLKIEN TRAIL

