



St. Valentine's Day Menu
February 2010
At The Riverside Inn, Aymestrey



Amuse bouche of tomato and sweet red pepper soup topped with basil oil ~ + ✓

~ ~ ~

An assiette of Cornish crab - a crab tian, crab cake and a crab mayonnaise salad with a dill and crème fraiche sauce

Seared wood pigeon breast, spiced pear and apple puree with a walnut oil dressing +

A trio of bruschetta with home-made tapenade and antipasti toppings ✓

Parsnip and celeriac soup with truffle oil and parsnip crisps ~ + ✓

All served with home made bread rolls

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Pan-fried Hereford fillet steak, thyme and sea salt braised shallots, sautéed wild mushrooms and a red wine jus + (£2 supplement)

Seared breast of Guinea fowl, parsnip puree, wilted spinach and a rosemary butter sauce +

Duo of Welsh border lamb - roast rack of lamb and shepherd's pie, fresh pea puree and Chantennay carrots

Pan-fried wild halibut fillet, wilted kale and local smoked bacon with sauce vierge +

Spinach and goat's cheese stuffed flat field mushrooms on sautéed winter vegetables with crushed walnuts and a balsamic dressing + ✓

All served with a selection of vegetables and potatoes

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Chocolate fondant with chocolate chilli ice cream ✓ (please allow 10 - 15 mins)

Passion fruit crème caramel + ✓

Champagne and strawberry jelly +

Pecan toffee meringue with mulled pear + ✓

~ ~ ~

A selection of local cheese from The Mousetrap ✓ (£4.50 extra)

~ ~ ~

Coffee and petit four

+ is gluten free

~ is dairy free

✓ is suitable for vegetarians

£36.95