

St. Valentine's Day Menu
14th February 2012
At The Riverside Inn, Aymestrey

A canape of spiced pistachio nuts ~ +

Starter

Tomato and red pepper soup, basil oil and a goat's cheese and puff pastry tart

Smoked ham hock and parsley terrine, spiced chilli and quince jam and a frisee and celery salad ~+

A mussel and smoked haddock chowder in a dill and white wine sauce, pea mousse + and toasted brioche

Pan-fried fillet of River Lugg trout, palette d'Ail Doux and a caper and mint dressing

All served with home made bread rolls

Main Course

Roast marinated quail, sautéed pak choi and a pomegranate vinaigrette +

Duo of Welsh border lamb, carrot and honey puree, swede fondant and a light lamb jus +

Pan-fried Herefordshire rib-eye steak, roasted vine tomato compote, watercress salad and a béarnaise sauce+

Seared pave of halibut, parsnip puree, creamed leeks and a fish veloute +

Beetroot and local goat's cheese risotto with beetroot crisps and walnut salad

All served with a selection of vegetables and potatoes

~ ~ ~

Pre-dessert of elderflower and champagne jelly, strawberry puree, cream cheese mousse and shortcake crumb

Dessert

A tasting plate of passionfruit

Warm chocolate brownie, marinated strawberries and strawberry ice cream

Tiramisu with mascarpone and caramelized pecan ice cream

Iles flottantes - slow-cooked meringue with crème anglaise, chocolate mousse and a raspberry dressing

~ ~ ~

A platter of the finest local cheese, with biscuits, fig and walnut roll and chutney

(£5 supplement)

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Coffee and Riverside fudge

+ is gluten free

£40

~ is dairy free