

# browns lane

## valentines day 2010

£35 per person

### starters

- ❖ Minestrone soup with Parmesan crouton v
  - ❖ Asparagus spears on toasted brioche with poached egg and Hollandaise sauce v
- Antipasto of chorizo, salami and Parma ham with courgettes, aubergine, peppers and sun blush tomatoes with black olive tapenade and toasted crostini (also available as a vegetarian option)
- Chicken pieces wrapped in smoked bacon deep-fried in a spicy lager batter with tzatsiki dressing
- Pan-fried scallops with minted pea puree and black pudding with a red pepper reduction
- King prawn and crayfish cocktail bound with Marie rose

### Main Courses

- Fillet steak with dauphinoise potatoes and a red current and port sauce
- Chicken supreme wrapped in Parma ham on potato rosti with a cream Gorgonzola sauce
- Slow cooked lamb shank on mashed potato with a red wine and rosemary sauce
- Pan-fried sea bass fillets on sweet mashed potato with a saffron and mussel sauce
- ❖ Wild mushroom, spinach and garlic pancake with a tarragon and tomato sauce v
  - ❖ Roasted vegetable, mozzarella and basil risotto topped with fresh rocket v

### Desserts

- Baileys and dark chocolate pot topped with white chocolate sauce and served with shortbread
- Sticky toffee pudding and toffee sauce with banana ice cream
- Citrus cheesecake with mixed fruit compote
- Strawberry Pavlova with passionfruit cream
- ❖ Raspberry crème brûlée with tuille biscuit and vanilla ice cream
  - ❖ A selection of fine cheeses served with quince jam, celery and grapes
- Freshly ground coffee or tea served with vanilla fudge