



OAKS
restaurant

Valentines Day Menu

Saturday 13th and Sunday 14th February 2010

£36.00 per person

£10 deposit per person

(Pre-book only)

A Tender Touch

Shared Combo Platter

Consisting of BBQ chicken skewers, duck spring rolls, crumbed mushrooms, cheese and bacon potato skins, garlic and chive mayonnaise dip (Minimum of 2)

Thai Crab Cakes

With crisp baby leaves and sweet chilli sauce

Roasted Red Pepper Soup (V)

With a drizzle of lime oil

Intermediate

Fruity Bubbles of Delight

Pomegranate and Champagne Sorbet

Fulfilling Fantasies

Roasted Beef Sirloin (16oz)

Served with chunky chips, peppercorn sauce, grilled tomatoes, pan-fried onions (minimum of 2)

(Single 8oz Sirloin available upon request)

Pan-Roasted Fillets of Sea bass

On a lightly spiced cauliflower puree, served with thyme roasted new potatoes

Tricolour Roasted Vegetable Risotto (V)

Finished with Parmigiano-Reggiano and rocket

Free Range Chicken Breast

Filled with boursin cheese and wrapped in Parma ham, served with sautéed potatoes

Starry Eyed Sweethearts

Shared Cheesecake Trio

Amaretto and apple, lemon and lime, white chocolate and raspberry (minimum of 2)

Hot Chocolate Soufflé

With an orange compote

Shortbread Stack

Served with freshly whipped cream and a winter berry medley

Moonlight Kiss

Freshly ground Coffee and Chocolates

