



The Cliff House

Saturday 11th &

Tuesday 14th February 2012

Valentines Lunch & Dinner Menu

To Start

"You Make Me Blush"

*Fresh Homemade sun blushed Tomato Soup ,
Swirl of Fresh Cream, Pesto Croutons (v)*

"You Raise Me Up"

Double Baked Mature Cheddar Soufflé, Spring Onions, White Wine Cream

"Lovers Delight"

Tian of Avocado, Fresh Local Crab and Poached Salmon

Are You Game?

*Smoked Pheasant Breast, Sultana Jus, Carrot and Celeriac Salad
Pomegranate Sorbet to Refresh the Palate*

Mains

"Love Me Tender"

*Fillet of New Forest Beef Wellington
Tender Fillet on a Bed of Mushroom and Onion Duxelle Baked in Puff Pastry
Braised Red Cabbage,*

"What a Catch"

*Sea Bass Fillet, Tiger Prawn and Spinach in Brick Pastry,
Vermouth Sauce, New Potatoes,*

"O Romeo"

Chilli, Cheese and Rosemary Polenta, Tomato Sauce, Cavalo Nero

To Finish

"Assiette of Delectable Desserts"

Honey Sponge, Iced Ginger Parfait, Chocolate Ganache, Poached Rhubarb

Or

A selection of New Forest Cheeses, Wafer Biscuits, Homemade Chutney

£32.50