

CUPID'S BALL MENU  
SATURDAY 13<sup>TH</sup> FEBRUARY 2010

**ASSIETTE OF STARTERS:**

HAM HOCK & CONFIT OF CHICKEN TERRINE

MELON & PINEAPPLE GATEAUX WITH BALSAMIC & PEPPERED  
STRAWBERRY

ROASTED RED PEPPER SOUP

GOATS CHEESE PANCETTA WITH RED ONION CHUTNEY

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CHAMPAGNE & PEACH BELLINI'S SORBET

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**BREAST OF DUCK WITH A PARSNIP PUREE**

ACCOMPANIED BY A MORRELLO CHERRY SYRUP,

OR

**SLOW COOKED FEATHER BLADE OF BEEF**

WITH PARSNIP PUREE, BLACK PUDDING SCOTCH EGG

OR

**TOURNEDOS OF SALMON**

SALMON ROLLED WITH SOFT HERB MOUSSELINE, SEARED SEA SCALLOP  
& VANILLA CREAM

SERVED WITH POTATO GRATIN, TURNIP CONFIT & SPICED  
CABBAGE PARCEL

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VANILLA BEAN PANNA COTTA ACCOMPANIED WITH A  
RASPBERRY JELLY

OR

DOUBLE CHOCOLATE MOUSSE WITH BAILEY'S ICE CREAM

OR

MANGO & PASSION FRUIT PARFAIT WITH A TROPICAL FRUIT  
SALSA