

THE OXFORD RETREAT

VALENTINE'S DAY

SET MENU £32 PER HEAD

STARTERS

PARFAIT OF FOIS GRAS & CHICKEN LIVERS, CUMQUOTE MARMALADE,
TOASTED GRANARY BREAD

SCALLOPS & KING PRAWNS ON A TOASTED CROUTON WITH SHELLFISH
BISQUE

TARTLET OF ROASTED PEAR, BEETROOT, FIG AND GORGONZOLA
CHEESE WITH A ROCKET SALAD & TOASTED PINE NUTS

CARPACCIO OF BEEF WITH BALSAMIC DRESSING, DICED GERKIN,
MOON DRIED TOMATOES & ROCKET SALAD

BEETROOT MARINATED SCOTTISH SALMON PARCELS WITH SMOKED
SALMON MOUSSE, CHIVE & HORSERADDISH CREAM, LEMON

MAINS

ROASTED RUMP OF LAMB, DUCHESS POTATO WITH BACON,
COURGETTE & TOMATO GRATIN, GARLIC & ROSEMARY JUS

FILLET OF SEA BASS, WARM NEW POTATO SALAD, SPINACH, TOMATO,
AVOCADO & CORRIANDER SALSA, LEMON & DILL CREAM SAUCE

PAN FRIED PIGEON BREAST, BUTTERED FONDANT POTATO WITH
CABBAGE, WOODLAND MUSHROOMS, CRANBERRY JUS AND WHITE
TRUFFLE OIL

ROASTED PORK BELLY WITH CRACKLING, POMME PUREE, ROASTED
CARROT & PARSNIPS WITH HONEY, PRUNE & BACON JUS

TIAN OF ROASTED VEGETABLES LAYERED WITH RICOTTA & SPINACH,
CHÂTEAU POTATOES, ROASTED CHERRY TOMATOES & BALSAMIC

DESSERTS

PEAR & CINNAMON TART TAIN WITH VANILLA ICE CREAM

BAKED CREAM WITH MACCERATED RAISINS AND GLAZED MANDARINS

DARK CHOCOLATE MOUSSE WITH BRANDY & WHIPPED CREAM

CHEESE AND BISCUITS WITH GRAPES, CELERY & QUINCE JELLY