

Valentine's Day Menu

(£28.00 for 3 courses)

Starters...£8.00

Fresh Tuna, Salmon and prawn sushi platter with soy, pickled ginger and wasabi

Carpaccio of beef fillet with rocket, parmesan and sun dried tomatoes, balsamic dressing

Rabbit and Pigeon terrine wrapped in Serrano ham, spicy pineapple chutney and toasted granary bread

Scallops and chicken wings, saffron pomme *Purée*, sweet lemon and dill dressing, red wine jus

Mozzarella and vegetable Arancini with tomato and basil sauce and red onion marmalade

Mains...£16.00

Breaded plaice fillet with broken minted peas, buttered new potatoes and a white wine and grape cream sauce

Breast of chicken stuffed with wild mushrooms, bacon and chicken mousse, rissole potatoes, tempura battered cauliflower, red wine jus

Stuffed baked field mushrooms with vegetable *ragù*, pesto, blue cheese and balsamic reduction

Calves liver and bacon with mashed potato, green beans, red onion gravy and garlic butter

Rump of lamb with buttered fondant potato, ratatouille, rich red wine jus

Dessert...£7.00

Passion fruit and mango pavlova with whipped cream and mango coulis (suitable for sharing)

Cream *brûlée* with raspberry sorbet

Chocolate éclairs with coffee cream

Cheese biscuits, celery, grapes and homemade chutney.

The Oxford Retreat

1-2 Hythe Bridge Street, Oxford, OX1 2EW

01865 250 309 www.theoxfordretreat.com info@theoxfordretreat.com