

westmorland

hotel

& conferences

Valentines Menu

February 2012

Roasted Red Pepper and Plum Tomato Soup
Crème Fraiche

Chicken Liver Parfait
Westmorland Chutney and Fig Craccottis

Oak smoked Salmon Mousse Timbale
Rye Bread and Caper dressed leaves

Lemon Sorbet
Crushed Iced Raspberries

Pan Fried Medallions of Beef Rump Steak
Lanark Blue Cheese, Celeriac Mash and seasonal Greens

Grilled Lemon Sole
White wine Cream, wilted spinach and Herb potatoes

Wild Mushroom and Roasted Butternut Strudel
Red Pepper Cream, Buttered Kale and Pinenuts

Dark Chocolate Truffle Torte
Ginger Syrup and Dark Chocolate Ice Cream

Passion Fruit Crème brulee
Shortbread biscuits

Classic Sticky Toffee Pudding
Toffee Sauce and Double Jersey Ice Cream

Freshly Brewed Coffee & Chocolate Truffles