

George & Dragon Valentines Day 2012

Starters

Parma Ham with caramelized figs and a celeriac remoulade

½ Dozen Oysters over ice served with lemon and a shallot vinaigrette

Goats Cheese blini with roast red peppers and red onion marmalade on a rocket salad

Crab and vegetable spring roll served with watercress and pink grapefruit and soy dressing

Foie Gras parfait with toasted brioche and pickles

Mains

Fillet of Sea bass with seared scallops on wilted spinach, saffron potatoes and lobster bisque

Confit of pork belly - with mashed potato, bramley apple and calvados sauce, crackling and red wine jus

Fillet of Aberdeen Angus beef, served with sauté spinach, rosti potato, wild mushrooms and borolo jus

Roast Aubergine Bake with Mozzarella, Basil, Spinach and Parmesan Dumpling with Tomato Fondue

Ballontine of Guinea Fowl, filled with Chicken Mousse, Apricots and Tarragon with Garlic Dauphinoise Potatoes and Green Beans

Desserts

Dark Chocolate and Amoretti Mousse

Honeyed Figs with Greek Yoghurt and Fresh Raspberries

Strawberry Soup with Red Berries and Raspberry Sorbet

Sticky toffee pudding with Movenpick vanilla ice cream

Cheese Platter – Selection of local cheeses

£28.50 p/p

George & Dragon, Church Road, Swallowfield, Berks RG7 1TJ
Phone: 01189884432 E-mail: dining@georgeanddragonswallowfield.co.uk