



BARNSGATE MANOR VALENTINES MENU

**Saturday 13th February 2010
Sit Down 7.30 pm**

A Glass of Lovers Punch on Arrival

STARTERS

Poached Salmon, Langoustine & Oyster, in light Tomato Consommé

~or~

Pea Tortellini with Lemon & Thyme Butter (V)

~or~

Beef Carpaccio, Olive Tapenade, Pesto & Parmesan

REFRESHER COURSE

Pineapple Soup with Yoghurt Foam

MAIN COURSES

Confit Duck and Pan Fried Duck Breast

Served with Poached Kumquats with an Aromatic Jus

~or~

Slow Roast Pork Belly and Pan Fried Pork Loin

Served with Confit Apples and Sage Jus

~or~

Pan Fried Hake, Crab Croquette, and Tiger Prawn

Served with Shellfish Sauce

VEGETARIAN OPTION

Caramelised Shallot & Cherry Tomato Tatin

Topped with Goats Cheese

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Selection of Desserts

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Fresh Filter Coffee or Tea

£39.95 per person including live entertainment

by the Florentine String Quartet

Arrival from 7pm for a 7.30 pm Sit.

Smart Attire.



Herons Ghyll, Nr Uckfield, East Sussex. TN22 4DB

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