

# The Olive Grove Valentine's Menu

## Starters

Bisque Soup  
creamy soup from shells of lobster & prawns served with chili oil & fish ball

Ocean's Catch  
oyster mojito shot, scallop ceviche with lime, coriander & chillie, steamed king prawns on a bed of avocado tartare served with mini watercress salad

Duck Salad  
shredded duck in a puff pastry case with baby spinach, dill, spring onion & feta cheese with a balsamic strawberry sauce

Spinach & Ricotta Ravioli (V)  
with a creamy sage sauce

## Mains

Chicken Ballotine  
stuffed with mousse of chicken & wild mushroom atop of fennel mousse, sauté asparagus, potatoes dauphinoise finished with vinsanto santorini & strawberry jus

Asparagus & Wild Mushroom Risotto (V)  
sauté asparagus with wild mushrooms in martini bianco with a white creamy sauce served with a slice of goat's cheese & air of basil

Sea-Bream Fillet  
seared sea-bream on a bed of carrot mousseline with baby potatoes, slow cooked shallots & rosemary with a lime & truffle sauce

Sauté Lamb Fillet  
ouzo & creamy feta cheese, fresh thyme, potatoes dauphinoise & brussels sprouts

Forest Duck  
seared duck on a bed of red cabbage mousseline, sauté foie gras on top of a bread crisp with a blackcurrant gravy

## Desserts

Chocolate Shell  
crumbled chocolate cake with strawberry mousse finished with a strawberry macaroon filled with white-chocolate ganache topped with rose caramel

Crème Brûlée Trilogy  
white chocolate, dark chocolate & strawberry

Baklava  
rich phyllo pastry, almonds & honey syrup

Selection of Ice Cream

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£34 p.p  
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