

THE CARAMEL ROOM

VALENTINES DAY MENU

14th February, 2010

AMUSE BOUCHE

Roast baby bell pepper
with smoked aubergine puree and almond cream

STARTER

Assiette of seafood to share with accompaniments
(Seared tuna, maki rolls, poached lobster, crayfish cocktail and smoked salmon)

INTERMEDIATE

Pumpkin and truffle ravioli
with artichoke and Tallegio sauce

MAIN COURSE

Cocoa crusted lamb cutlets
with parsnip dauphinois, sautéed wild mushrooms and plum wine sauce

SORBET

Malibu & exotic fruit sorbet

DESSERT

A mille-feuille of caramelized white chocolate cremeux with red tea granite

Coffee, tea, infusions and petit fours

£75.00 per person

Some of our food may contain traces of nuts.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.