

THE SEATON LANE INN

VALENTINES DINNER 2012

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HOME MADE CREAM OF LEEK AND POTATO SOUP  
WITH FLAKES OF CRISPY BAYONNE HAM

BLIEKERS OF HARROGATE SMOKED SALMON ROULADE  
FILLED WITH CREAM CHEESE & CHIVES SERVED WITH A CRISP SALAD GARNISH

SPICY CRAB & SPRING ONION SAMOSAS  
SERVED WITH A LIME AND MINT NATURAL YOGHURT DIP

HOME MADE CHICKEN LIVER PARFAIT  
SERVED WITH RED ONION MARMALADE & CROSTINI BREAD

SAUTEED ASPARAGUS TIPS  
SERVED IN A LIGHT, CHIVE & LEMON BUTTER

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PAN FRIED DUCK BREAST  
SERVED ON A SPRING ONION RISOTTO WITH HOI SIN SAUCE

MEDITERRANEAN VEGETABLES WITH PASTA  
SERVED WITH PARMEGIANO SHAVINGS

OVEN ROASTED CHICKEN BREAST  
STUFFED WITH ASPARAGUS & WILD MUSHROOMS  
SERVED WITH A CREAMY WHITE WINE SAUCE

PRIME SIRLOIN STEAK COOKED TO YOUR LIKING  
WITH A TRADITIONAL GARNISH & HAND CUT CHUNKY CHIPS

BAKED FILLET OF FRESH SEA BASS  
IN A MARINADE OF CORIANDER, MINT AND LIME

PAN ROASTED BEST END OF LAMB  
SERVED ON POTATO ROSTI WITH A RATATOUILLE OF VEGETABLES

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TART AU CITRON
SERVED WITH RASPBERRY COULIS AND WHIPPED DOUBLE CREAM WITH VANILLA
PODS

STRAWBERRY AND VODKA PAVLOVA DRIZZLED WITH WARM CHOCOLATE SAUCE

BITTER CHOCOLATE TRUFFLE WITH CHANTILLY CREAM

A SELECT ION OF FINE CHEESES SERVED WITH FRESH FRIUT AND BISCUITS

**£22.95 Per Person. Also available with a Hotel Package (£125 per Couple:
Double Room, Dinner, Bed & Breakfast)**