

# Valentines Day

2010

at the Watermill

**Aromatic Crispy Duck Confit**  
with an oriental salad & plum dressing

**Asparagus & Quails Egg Salad**  
with herb croutons & chive crème fraiche dressing

**Chilled Scallop & Herb Terrine**  
with Belgian endive leaves and a tomato & saffron dressing

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**Lobster & Shellfish Bisque**  
flavoured with Cognac & Madeira  
or  
**Iced Tomato & Basil Granita**

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**Roast Sirloin of "Yorkshire Dales" Beef**  
with a red wine & shallot gravy & duck fat roasted potatoes

**Steamed Breast of Chicken**  
stuffed with herb mousse & served on a bed of leek tagliatelle with a chive "beurre blanc" sauce

**Wild Mushroom & Spinach Feuilleté**  
with herbs & Madeira cream sauce

**Baked Fillets of Seabream**  
under a mushroom & soft herb crumb with "Vermouth" sauce & saffron potatoes

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**White Chocolate & Passion Fruit Cheesecake**  
with "Muscat de Rivesaltes" syrup

**Warm Chocolate Pecan Brownie**  
with Italian Pistachio ice-cream

**Selection of Yorkshire Cheeses**  
with crackers & homemade chutney

**Chilled Pineapple & Mango Fruit Soup**  
with warm banana fritters

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Coffee or Tea & Chocolate Truffles





