



The Chequers Brasserie

Valentine's Menu 2012

First Course

Jerusalem Artichoke Soup with White truffle Oil.

Asparagus Spears with a Soft Poached Duck Egg and Hollandaise Sauce.

Home Cured Scottish Salmon with Shallot Confit and a Dill, Mustard Dressing.

Crispy Duck, Spring Onion, Cucumber and Mango Salad with Hoi Sin Sauce.

Main Course

Rump of Lamb, Fondant Potato, Petit Ratatouille and a Thyme Jus.

Smoked Goats Cheese Beignets, Bean Cassoulet and Charred Baby Artichokes.

Fillet of Bream, Brown Shrimp, Fresh Herb and Mascarpone Risotto.

Breast of Cornfed Chicken Stuffed with Port Salute, Gratin Potato, Black Trumpet Mushrooms and Shallot Jus.

Desserts

Baked Vanilla Cheesecake with Raspberry Compote.

Chocolate Profiteroles with a Baileys and White Chocolate Sauce.

British and French Cheeses, Biscuits, Chutney and Grapes.

£35.00 Per Person
One Choice from Each Course
Available Evening of February 14th 2012