



**Silks Bistro & Champagne Bar**  
**Valentine's Day 2017**

**Champagne on arrival**

**Starters**

**Salad of Parma Ham, Roasted Walnuts, Pomegranate, Figs, Ricotta Cheese,  
Toasted Homemade Olive Loaf**

**Pressed Ham Hock Terrine, Granary Toast, Sweet Chilli & Tomato Jam, Dressed Rocket  
Leaves**

**Baked Aumoniere (French Pastry) West Country Camembert,  
Asparagus Spears, Cumberland Sauce**

**Scallop & Crab Thermidor, with Cream & Brandy Sauce**

**Mains**

**Tranche of Hake, Saffron & Vermouth Cream Sauce,  
Fennel and Dill Crushed New Potatoes, Green Pods**

**Ballotine of Chicken Breast, Wild Mushrooms,  
Thyme Rosti Potatoes, Stem Broccoli**

**Ribeye Steak (served pink) Fondant Potatoes, Pimento Sauce,  
Roasted Mediterranean Vegetables**

**Butternut Squash Risotto, Cornish Yarg, Pea Shoots,  
Toasted Pumpkin Seeds, Roasted Cherry Vine Tomatoes**

**Desserts**

**Chilled Passion Fruit Cheesecake, Fresh Strawberries, Raspberry Sorbet**

**Honey Panna Cotta, Fresh Red Fruits, Raspberry Coulis**

**Chocolate Fondue to share, Exotic Fruits Miniature Chocolate Devil Cakes, Marshmallows**