



## THE WELLINGTON ARMS

### Valentine's Day Dinner

Thursday 14<sup>th</sup> February 2008

#### Canapés

Parmesan cheese straws & fat olives  
Prosecco with freshly squeezed blood-orange juice  
£5.00 a flute

#### Pre Course

Homegrown celeriac soup with green apple & horseradish

#### Starter

Hand picked Cromer crab  
with conchiglioni pasta, ricotta, nutmeg, spinach & brown butter

Local rabbit & foie gras terrine  
with Henwood rocket leaves, truffled honey & English pears

#### Main Course

Roast breast of Barbary duck  
with caramelised shallots, squished parsnips & parsnip chips

Char-grilled free-range veal chop  
with crisp pancetta, roast chestnuts, tiny new potatoes & fried sage leaves

*both aside fine green beans*

#### Dessert

Belgian dark chocolate delice & warm sozzled prunes with 25yr armagnac

Rhubarb, raspberry & sweet wine jelly with rose fairy floss

#### If you have room...

Three excellent British cheeses from Grey's of Pangbourne;  
with our quince paste & biscuits

Coffee, tea or infusions

£120.00 per couple, inclusive of VAT. A 10% service will be added to your bill.