

Hotel du Vin
&
Bistro

WINCHESTER

I think. Therefore I du Vin.

Valentine's Day menu 2012

Peach and champagne granita

Braised ham hock and foie gras terrine, celeriac remoulade, truffle crouton

Fruits de mer – Lobster, oysters, crevettes, langoustines

(to share)

Celeriac and stilton soup, walnut croutons

Roast halibut, spring vegetable terrine, champagne foam

Tournedos rossini

Poached lemon sole, crab and scallop mousse, braised baby fennel

Hazelnut crusted saddle of lamb, purple sprouting broccoli,

pommes boulangere, rosemary jus

(to share)

Cauliflower, parmesan and white truffle risotto, pea shoots

Assiette of chocolate

(to share)

Passion fruit crème brulee, vanilla tuille

Selection of artisan cheeses, grape chutney, biscuits

Baileys cheesecake, chocolate dentelle

Coffee and petit fours

£50
per person