



The **White Lion Inn** at **Wherwell**

# **Valentines Day 5 Course Menu**

**Tuesday Evening the 14<sup>th</sup> February 2012**

## **To begin**

Marinated olives, bread, olive oil and balsamic

## **Appetisers**

Seafood chowder topped with basil oil

Tian of fresh Dorset crab and crayfish, pineapple and mango salsa, avocado oil.

Confit pork rilette, spiced apple chutney, toasted ciabatta, dressed leaves

Creamed leek and goats cheese tart, tomato fondue, dressed rocket

## **Sorbet course**

Peach and champagne

## **Main course**

Three hour slow roasted rib of beef, dauphinoise potato, roasted vegetables, veal jus

Baked herb crusted salmon fillet, almondine potatoes, baby vegetables, saffron cream

Braised lamb shank, mash, wilted spinach, redcurrant jus

Vegetarian fettuccine carbonara with morel mushrooms, dressed rocket and parmesan salad and truffle oil.

## **Desserts**

Adults only homemade ice cream selection  
(caramelised banana and baileys, griottine cherries and kirch, chocolate and grand marnier)

Passion fruit crème brulee with biscotti and raspberry's

Dark chocolate mousse with Armagnac marinated fruits

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

**Reserve your table at just £35.00 Per Person including a  
complementary glass of champagne upon arrival!**