



VALENTINE MENU 2012

Tuesday 14th February

Pan fried shelled giant prawns in garlic butter.

Cream of roasted plum tomato & fennel soup with pesto.

Chicken liver parfait, walnut bread & homemade fig compote.

Monkfish, Cornish Crabmeat & Crayfish Thermidor with a savoury crumble topping.

Herb crusted tenderloin of pork on creamy green peppercorn sauce.

Slow braised shank of lamb flavoured with garlic & rosemary.

Layered goats cheese, aubergine & spinach on watercress sauce with toasted almonds.

All served with vegetables and dauphinoise potatoes.

Steamed chocolate sponge with black cherries & hot chocolate sauce.

Mixed berries, whipped cream, grated chocolate and crushed meringue.

Freshly baked apple filled puff pastry tartlet with Calvados custard.

Trio of cheeses; Croxton Manor Stilton, "Butlers Secret" mature Cheddar & Tunworth Farmhouse (soft & creamy).

with biscuits, nuts & celery.

£24.95 2 courses or £27.95 3 courses.

Vat included. Service at your discretion.

LONGFELLOWS RESTAURANT

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CATHERINE-DE-BARNES

SOLIHULL

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