



VALENTINES MENU

13th & 14th Feb 2011

Glass of champagne

PRE - STARTERS

Crispy rice and masala cheese croquettes with spicy garlic dip

STARTERS

Deep fried mixed seasonal vegetables with assorted nuts, spinach and brie stuffing, Served with balsamic reduction, tamarind coulis and garden greens. (V)

Or

Spice scented cramer crab and chives mousse, with saffron flavoured cockle, mussels, vinaigrette and coriander dressings.

Or

Grilled spiced lamb chops, mint and lemon cous-cous, micro salad with yoghurt dip

SORBET

MAIN COURSE

Tandoori spice scented smoked paneer and haloumi, sweet and sour Asian vegetables, mint yoghurt dip, pear chutney, greens.
Served with spiced potato naan (V)

Or

Pan fried spice scented Sea Bass, oven roasted baby tomatoes and coriander infused mushrooms with root vegetable poriyal, curry leaf and mustard seed flavoured coconut reduction. Served with coconut rice

Or

Seared Finnebrogue venison, spiced bubble and squeak, achari sauce with juniper berries and red current infused with rosemary. Served with dry fruity naan

DESSERT

Cardamom panna cotta, pistachio kulfi, berries and rose petal coulis

£29.95 per person (50% deposit required)

For Bookings please call **0121 5521752** or email info@saffron-online.co.uk

