



Chatsworth Hotel

W O R T H I N G

Valentines Dinner Menu 2012

*Mediterranean Pepper and Basil Soup
with Crème Fraiche and Roasted Pine Nuts (v)*

Confit of Duck Leg served with Plum and Coriander Chutney

Prawn, Butternut Squash and Asparagus Risotto with Parmesan Shavings

Half a Galia Melon filled with Sweetened Strawberries and Crème de Cassis (v)



Champagne and Passion Fruit Sorbet (v)



*Roast Fillet of Salmon drizzled in a Pesto Dressing
served with Beetroot Crisps*

*Supreme of Corn Fed Chicken Breast
in a Chive and Smoked Bacon Sauce*

Fillet of Pork with a Madeira Sauce

*Whole Flat Mushrooms with a Three Cheese and Herb Crust
accompanied by Dressed Salad (v)*



Chefs Fresh Fruit Salad

Chocolate Torte with Raspberry Cream

Banoffee Pie

Vanilla Cheesecake and Orange Syrup



Coffee and Chocolate Hearts

Should you have any particular preferences or dietary requirements, with notice,
we are happy to assist. Smoking is not permitted on the premises.
All dishes may contain nuts or nut traces, please ask for more details.
Service Charge is not included. Gratuities are left to your own discretion.

