



St Valentine's Dinner 2010

Starter

Roasted tomato and basil soup with parmesan dumplings

½ dozen Colchester oysters with Bloody Mary dressing

Chicken liver and foie gras parfait with caramelised red onion, cherry tomato confit, and Star anise marmalade on toasted brioche

Mains

Seared rib eye steak with Portobello mushroom, cherry tomato confit, and Madeira sauce.

Pan fried fillet of sea bass with chilli crab and lime leaf risotto, lemon grass and ginger butter sauce.

Open ravioli of wild mushroom, spinach and toasted pine nuts served in Stilton and Mascarpone sauce.

Grilled vegetables, mixed nut roast with seasonal vegetables

Dessert

Passion fruit crème brulee with hazelnut shortbread.

Dark chocolate and caramel tart with raspberry sorbet.

Selection of British cheeses served with oatcakes and celery & grape chutney



3 Courses £25.00 per person

Phi at Hotel Indigo London-Paddington