

CHAMPAGNE VALENTINE DINNER

FRIDAY 12TH FEBRUARY 2010

RECEPTION

Veuve Clicquot Brut Yellow Label, non vintage

**Smoked salmon parcel filled with champagne, prawn and salmon mousse served with melba toast
Veuve Clicquot Brut Yellow Label, non vintage**

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**Half a lobster cooked in butter with mustard, cream, white wine, parsley and brandy returned to the
shell and glazed with cheese
Veuve Clicquot, 2002 vintage**

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**Pan fried fillet of beef with a mushroom and port wine sauce
Cousino-Macul, Antiguas Reservas, 2006**

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**Profiteroles filled with grand marnier cream and drizzled with hot chocolate sauce
Veuve Clicquot Demi-Sec, White Label**

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**Freshly ground coffee with chocolate truffles
Remy Martin VSOP or Late bottled port**