

# the fat goose

## valentines dinner 2010 @£30.00 per head

### to start

braised oxtail with herb crumb, quail egg, white onion relish, tomato broth

truffled goats cheese salad with beetroot reduction, walnut tuille, poached pear williams "v"

fresh spaghetti with clams and bacon, braised baby leeks, white wine ,garlic and cream

warm smoked chicken salad, croutons, pancetta, baby onions, quail eggs, honey and grain mustard dressing

### to follow

dedham vale 28 day aged sirloin of beef, mushroom, shallot and red wine sauce, hand cut chips, roasted tomato

celeriac, potato and gruyere gratin, watercress puree, , mushroom and chickpea croquette

steamed fillets of sea bass stuffed with a prawn mousse, potato fondants, wilted spinach, shellfish cream

free range chicken breast, seared fois gras, potato and thyme rosti, char grilled fennel and blood orange salad, sautern dressing

### to finish

belguim chocolate fudge brownie, peanut butter ice cream, pecan sauce

banana and date sponge pudding, chocolate and praline ice cream, caramel sauce

lemon and basil panna cotta, forced rhubarb syrup, candied fruit

individual cheese tasting plate with bread, biscuits and chutney

filter coffee and home made petit fours