

the Bird

BY VINEET

Valentines Menu 2010

£25 PER PERSON

STARTERS

Chicken Seekh Kebab With Pineapple Chutney And Pineapple Carpaccio

OR

Crispy Prawns With Red Onion, Cumin And Turmeric Khitchdi, Herb Chutney

OR

Vegetable Tikki Crusted With Cashew nut, South Indian Tomato And Coriander Chutney, Sweetened Yoghurt, Tamarind Chutney

OR

Tandoori Grilled Mint And Pickle Stuffed Paneer Tikka, Garlic Chilly Mash

MAINS

Tandoori Roasted Leg Of Lamb With Coconut And Kokum Sauce, South Indian Beetroot And Curry Leaf Rice

OR

Spicy Goan Sword Fish With Balchao Sauce, Coconut Rice

OR

Wild Mushroom Kofta, Korma Sauce, Steamed Saffron Rice Cakes

OR

Tossed Cumin Baby Potatoes, Stir Fried Spinach
South Indian Beetroot And Curry Leaf Rice

SWEETS

Rose Kulfi With Honey And Baby Gulab Jamun

OR

Orange And Ginger Pudding With Cardamom Custard And Cinnamon Ice Cream

OR

Mango Sorbet



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STARTERS

Vichyssoise soup with oyster and creme fraiche (g)

OR

Gravadlax of salmon with cumin, lemon and dill blinis and
dressed leaf salad with salmon roe (v)

OR

Warm goats cheese, braised beetroot and caraway seed with
rocket and shallots (v) (g)

OR

Smoked chicken with carrot remoulade and celeriac crisp (g)

MAINS

Rack of pork to share with roast potatoes, sweet carrots, green beans,
quince jelly and roasting gravy

OR

Pan fried hake with chive mash, fricassee of peas and baby gem (g)

OR

Char-grilled rump of Wake Hill Farm beef, home made fat chips,
baked cherry vine tomatoes, Portobello mushroom
and choice of sauce. (Pepper sauce or our Marmite butter) (g)

OR

Risotto of pumpkin, rocket and parmesan cheese with sticky balsamic (v) (g)

SWEETS

Bread and butter pudding with glazed apricots and clotted cream (v)

OR

Eton mess with raspberries and Chantilly cream (gluten free) (v)

OR

Banana tatan to share with lemon curd ice cream and vanilla syrup (v)

Blue cheese and biscuits with grapes, celery and biscuits

Mixed ice cream (v) (g)