



Valentines Dinner & Dance

Saturday 11th February 2012

£29.50 per person

Treat your Valentine to a wonderful romantic evening at the Plough & Harrow Hotel, Edgbaston, Birmingham. Arrive between 7pm and 8pm and enjoy a lovely meal followed by music & dancing to our resident disco until midnight.

Menu

Selection of Canapés

To Start

*Lobster Ravioli with Samphire and Poached salmon, Hazelnut Sauce
Terrine of Guinea Fowl and Wild Mushrooms with Pear Puree and Toasted Brioche
Baked Camembert (for 2 to share) with Garden Herb Marinade and Garlic Croutes (V)
Jerusalem Artichoke Veloute with Parsnip Crisps and Truffle Oil (V)*

To Follow

*Fillet of Beef aged for 28 days, Potato Dauphinoise, Celeriac Puree and Burgundy Jus
Breast of Gressingham Duck, Seared Foie-gras, Fondant Potato and Puy Lentils Sauce
Fillet of Wild Seabass with Steamed Cockles, Fennel Sauerkraut, Garlic Parmentier
Spinach and Chick Pea Pastilla, Glazed Winter Vegetables and Potato Gratin (V)*

To Finish

*Dark Chocolate Fondant and Grand Marnier Ice-cream
Cambridge Trinity Burnt Cream, Apple Pearls and Sauce Anglaise
Baked Alaska for 2 to Share*

Selection of British and Irish Cheeses

*Cashel Blue Cornish Yarg Oxford Isis Brie Sharpham Rustic
All served with walnut bread, apple, grapes and chutney*

Freshly Filtered Coffee and chocolate mints

Should you suffer from a food allergy please ask a member of the team to make the chef aware

Stay the Night!

The Plough & Harrow Hotel has excellent bedrooms and guests booking for our Valentines evening are being offered the exceptional Bed & Breakfast rate of just £55.00 per double room.

So don't book a taxi – book a room

To make a reservation call now on **0121 454 4111**.

E-mail: events@ploughandharrowhotel.co.uk





Valentines Dinner

Tuesday 14th February 2012

£26.00 per person

Treat your Valentine to a wonderful romantic dinner at the
Plough & Harrow Hotel, Edgbaston

Menu

Selection of Canapés

To Start

*Lobster Ravioli with Samphire and Poached salmon, Hazelnut Sauce
Terrine of Guinea Fowl and Wild Mushrooms with Pear Puree and Toasted Brioche
Baked Camembert (for 2 to share) with Garden Herb Marinade and Garlic Croutes (V)
Jerusalem Artichoke Veloute with Parsnip Crisps and Truffle Oil (V)*

To Follow

*Fillet of Beef aged for 28 days, Potato Dauphinoise, Celeriac Puree and Burgundy Jus
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Fillet of Wild Seabass with Steamed Cockles, Fennel Sauerkraut, Garlic Parmentier
Spinach and Chick Pea Pastilla, Glazed Winter Vegetables and Potato Gratin (V)*

To Finish

*Dark Chocolate Fondant and Grand Marnier Ice-cream
Cambridge Trinity Burnt Cream, Apple Pearls and Sauce Anglaise
Baked Alaska for 2 to Share*

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