



The Cat Inn, West Hoathly

Valentines Dinner - Tuesday 14th February 2012

Wild Mushroom and Almond Soup
Rosemary Pesto

Duck Liver and Foie Gras Parfait, Potted Duck
Red Onion Marmalade and Melba Toast

Organic Smoked Salmon Trio
Hot Smoked Loin, Cold Locally Smoked Tartar and Mousse
Croutes and Dressed Watercress

Smoked Tofu, Chestnut and Tamari Bake
Port Reduction and Shiso Leaves

Sharing Board of Charcuterie, Olives, Dips and Condiments
Warm Bread and Croutes

Brooklands Farm Black Leg Chicken
Roast Breast and Mini Short Crust Pie, Pommies Puree, Sussex Vegetables and Jus

Herb Crusted Rack of Sussex Lamb
Dauphinoise Potatoes, Sussex Greens, Vichy Carrots and Jus

Baked Stuffed Portobello Mushroom
Gratinated with Jerusalem Artichoke and Leek
Blue Cheese Croquettes, Truffled Rocket and Parmesan Salad

Paupiette of Lemon Sole Fillet and Lobster
Crushed Pink Fir Potatoes, Wilted Spinach and Bouillabaisse Sauce

Warm Chocolate Fondant
White Chocolate Ice Cream

Passion Fruit Trio
Caramelised Tart, Jelly and Sorbet

Individual Banoffee Pie
Caramelised Banana, Honeycomb Ice Cream

Vanilla Panna Cotta
Champagne Rhubarb

Selection of Local Artisan Cheeses & Biscuits - Homemade Chutney (£3.50 Supplement)

(Isle of Avalon, Plaw Hatch Cheddar, Flower Marie and Barkham Blue)

Tea/Coffee
Truffles

This menu is priced at £40 per person

Ports: Ramos Pinto "Collector" - 3.10 (50ml) - Ramos Pinto 10 Year Tawny "Quinta de Ervamoira" - 6.20 (50ml)
Dessert Wine - Santa Julia Tardio - Mendoza, Argentina - 6.25 (125ml)

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www.catinn.co.uk