



Hilton
NORTHAMPTON

Valentine Dinner

Seasons Restaurant Saturday 14th February 2010

Sparkling drinks reception on arrival

A rose for the ladies

Bookings from 7.00pm

Roasted Tomato & Pepper Soup

Smoked Salmon

With seasonal leaves horseradish dressing and brochette noir

Oyster Mushroom Risotto with parmesan shavings

Duck and Foie Gras parfait

With mixed leaves and onion chutney

Chilled Melon

With poached red fruit and finished with mascarpone cheese

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*Grilled Salmon Fillet*

*On crushed new potatoes, asparagus and dill sabayon sauce*

*Roasted Rump of Lamb*

*With rosti potatoes, caponata vegetables and rosemary jus*

*Grilled Chicken Breast*

*With dauphinoise potatoes, green beans, carrots and mushroom sauce*

*Vegetable and Paneer Makhani Curry*

*Served with Naan bread and rainbow rice*

*Goat's cheese and pepper panzottii*

*Tossed with basil oil, sundried tomato, red onion, rocket leaves with toasted ciabatta bread*

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Fresh Fruit Salad

Raspberry sable hearts

Profiteroles tower with chocolate sauce

Cheese & Biscuits

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*Coffee & Mints*

*@ £36.00 per couple*

Hilton UK liaise closely with our food suppliers to ensure ingredients do not include genetically modified maize or soya. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for the manager.

