



VALENTINES MENU 2010

ROAST PLUM TOMATO & RED ONION SOUP WITH BASIL CREAM &
CROUTONS

SMOKED CHICKEN BREAST, MANGO, RED CHARD LEAVES & WITH MILD
CHILLI DRESSING

ROASTED VEGETABLE TERRINE WITH TOASTED OLIVE BREAD & SPICED
SQUASH DIP

TIMBALE OF SMOKED SALMON & CRAYFISH MOUSSE, BEETROOT CONFIT
WITH A HONEY & MUSTARD DRESSING

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RASPBERRY & LEMON SORBET

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FILLET OF PORK WRAPPED IN SMOKED BACON WITH PURPLE HEADED
BROCCOLI, GLAZED SHALLOTS, APPLE & CIDER JUS

GRILLED HALIBUT WITH SMOKED HADDOCK RISOTTO & SHELLFISH
SAUCE

PAN-FRIED BREAST OF GUINEA FOWL, CONFIT LEG BALLOTINE, PARSNIP
FONDANT WITH A SHERRY & THYME JUS

TEMPURA FRIED VEGETABLES WITH WILD MUSHROOM RICE & CUMIN
CREAM SAUCE

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BERRY & CHAMPAGNE JELLY WITH VANILLA CREAM

DARK CHOCOLATE PARFAIT WITH MARSCAPONE & COFFEE SAUCE

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE & CLOTTED CREAM

TRIO OF LOCAL CHEESES WITH BISCUITS, GRAPES & CHUTNEY

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COFFEE & SHORTBREAD BISCUIT

£27 PER PERSON

BOOKING ESSENTIAL



The Punch Bowl Inn:

Low Row, Richmond, North Yorkshire, DL11 6PF

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