

CHESTERS VALENTINE'S DAY MENU 2012

Glass of sparkling wine on arrival

Smoked salmon and crème fraiche tarts

Venison chorizo and olive skewers

Entrees

...choose from the following...

Western Australian tiger prawns finished with a garlic and white wine cream sauce, served with toasted garlic ciabatta

or

Margaret River venison and duck breast terrine wrapped in smoked bacon, served with Cumberland jelly, toasted brioche and cornichons

Mains

...choose from the following...

Prime fillet steak topped with a Palak spiced butter, served with a carrot and coriander puree, wilted spinach and paprika dusted rustic potato wedges

or

Pan fried fillet of Snapper served with three thermidor gratinated oysters, a light fennel, carrot and radish salad, dressed with champagne vinegar, and finished with a lobster and champagne reduction

Dessert

...choose from the following...

Sticky date and fig pudding served with a pecan toffee sauce and vanilla bean ice cream

or

Rich dark chocolate ganache pudding served with a scoop of pistachio ice cream

Chocolate truffles

Followed by Tea or Coffee

\$100 per head



CHESTERS OF HEAFOD GLEN