

BUTLERS HOLT

VALENTINES MENU 2012

TO START

Wood Pigeon breast served with a smoked bacon salad & blackberry coulis
Tomato, basil and parmesan risotto topped with dressed rocket
Butlers own Seafood plate with baby shoots and lemon infused oil

MAINS

Rump of Lamb, Fondant Potato and Petit Ratatouille with a Thyme Jus.
Fillet of Bream with Brown Shrimp, Fresh Herbs and Mascarpone Risotto.
Roast Butternut Squash & Goats Cheese Open Lasagna

DESSERT

Delicious trio to share - Dark Chocolate Fondant, White Chocolate Parfait and
Praline Bruleé

Mrs Temples cheese board with biscuits, celery, grapes &
chutney

COFFEE & CHOCOLATES

£26.95

Book early to avoid dissapointment

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