

VALENTINE'S MENU

STARTERS



Chicken liver parfait, red onion marmalade, brioche*



Citrus cured salmon, beetroot, avocado purée*



Stuffed field mushrooms with blue cheese and spinach**

MAINS

*All served with dauphinois potatoes, green vegetable medley***



Ovenroasted salmon fillet, Champagne sauce**



Fillet of beef Wellington, red wine sauce**



Roasted cauliflower steak, tomato, and red onion salsa**



Finished with an assiette of Fauconberg desserts*

Post your romantic shots to #social shots Fauconberg (keep it clean!) the best one gets a prize.

COOKING INSTRUCTIONS

*Items are chilled and ready to eat simply plate up and enjoy.

**Oven cook 180 degrees fan/190 conventional oven for the specified times:

Dauphinois potatoes 35 mins

Cauliflower steak 25 mins

Beef Wellington from 20 mins for rare/mediumrare

Salmon steak 12 mins

Field mushroom 12 mins

The vegetables can be microwaved till hot or lightly steamed.