

THE POLO CLUB

VALENTINES MENU

Amuse Bouche

Starter

Camembert Baked in a Phyllo Parcel, Chilled Purple Fig,
Caramelized Hazelnut, Strawberry, Watermelon, Peppermint,
Mizuna and Blueberry Glaze

or

Fiore de Latte Wrapped in Parma Ham, Confit Vine Tomato,
Poached Quail Egg and Rocket with a Basil, Red Onion and
Toasted Sunflower Seed Pesto

Main

Baked Cobb Topped with a Smoked Oyster Crust on Roast
Mediterranean Vegetable and Bulgur Wheat Salad with Black
Olive and Caper Salsa

or

Aged Rib Eye Grilled to Perfection with Grilled Aubergine, Sun
Dried Tomato, Braised Baby Onion, Oven Roast Garlic, Red
Wine Sauce and Zucchini Fries

Dessert

Rose Panna Cotta with Fresh Strawberry, Strawberry Coulis
and Vanilla Shortbread

or

Valrhona Dark Chocolate Mousse with Strudel Éclair

R 320/person

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