



MILANO'S
MEDITERRANEAN CUISINE

Valentine's Day

MENU

STARTERS



Saffron Poached Pear, Candied Walnuts, Creamy Goats Cheese Mousse
Heritage Tomato & Beetroot Soup, Basil Crème Fraiche
Chicken Liver Stroganoff, Chive Mash, French Onion Rings

MAINS



Confit Seabass, Asparagus, Pea & Mint Risotto, Lemon Dressing
Corn Fed Duck Breast, Roasted Field Mushroom Parcel,
Wild Garlic & Truffle Gnocchi
Vegetarian Black Pudding & Blacksticks Blue Cheese Roulade, Sautéed Spinach
Dry Aged Chateaubriand of Beef with Traditional Grill Accompaniments,
with Peppercorn or Diane Sauce (supplement £5 per person)

DESSERT



Assiette of Desserts
(Rhubarb & Prosecco Parfait, Belgian Chocolate & Cherry Trifle,
Banoffi Spring Roll)



Petit Four
A delicious bite-sized confectionery appetizer.
The name comes from the French meaning "small oven".