



Royal
Horticultural
Society

Sharing the best in Gardening

Valentine's Day Lunches

11 - 14 February 2012

12 - 2pm

STARTERS

Tomato & Rosemary Soup
with crusty bread

A Salad of Avocado & Bacon
with a honey Mustard dressing

Norfolk Smoked Mackerel Pate
with a herbed toast

MAINS

Braised Feather Blade of Beef
with Horseradish Mash

A Filo Tart of Butternut Squash, Pesto & Spinach
on a bed of Roasted Vegetables

Fillets of Hampshire Rainbow Trout
with a Garlic & Dill Sauce

All served with Seasonal Vegetables

DESSERTS

Trio of Mini Chocolate Desserts

Steamed Winter Berry Sponge
with Custard

A Cheesecake of Lime & Mascarpone

2-courses £17.95

3-courses £19.95

Table reservations essential - 01245 402 103