



# Floridita

## Valentine's Day Menu Tuesday 14<sup>th</sup> February 2012

Cocktail on arrival

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Celeriac and pencil asparagus veloute  
with parmesian straws

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Marinated Scottish salmon  
Cornish crab and crayfish, ruby grapefruit dressing

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Warm smoked quail, Oakwell black pudding  
with cider steeped orange pippins

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Ceviche of wild seabass, tiger prawns and octopus  
with Serrano chilli with lime and coconut

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Sharing platter

chorizo picante, acorn iberico jabugo ham, cured salchichon and sweet guindilla peppers

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Wild mushroom risotto  
with cep fritters, rock chives and aged Guadiana manchego

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Roast rack of Yorkshire venison  
caramelised ruby plums, grilled chicory and pink lady apples

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Seared red mullet, Cornish scallops and Shetland mussels  
with samphire and saffron

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Aged" premier scotch" rib on the bone to share  
with crisp shallots, malbec roasting juices and fondant potatoes

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Grilled Scottish turbot, buttered leek fondue, pancetta wrapped parmesan

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"Floridita 99" chocolate sharing platter

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Vanilla bourbon cheese cake with caramelised banana and mango

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Raspberry delice with crisp macaroons

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Roasted commice pear and guanaja chocolate shortbread with butterscotch sauce

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Selection of fine English and Spanish cheeses, quince jelly and "crackers"

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£49.50 per person