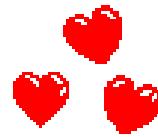


Belle Vue Royal Hotel
Special Promotion



Celebrate Valentine's Day with a short break

*Two nights bed & breakfast and a special three-course
Valentine meal for only
£90.00 per person*

*Based on a double room on 13th & 14th February or 14th & 15th February 2012.
Our Valentine meal is served Tuesday 14th February between 6pm and 9.30pm.*

*Treat yourself and a loved one to a couple of days away and
beat the winter blues.*

*If you would like to add a special touch by arranging
flowers or wine in your room we will be happy to help.
Please let us know at the time of booking.*

Valentine's Day Menu
Tuesday 14th February 2012

To Start

Roasted Vine Tomato and Red Pepper Soup
With herb-infused olive oil & chilli sippit crôte

Confit Duck Leg

Served warm nesting on a spring onion, lime and coriander cous cous topped with sweet potato crisps & finished with Chinese five spice juices

Chilled Cantaloupe Melon

Accompanied by brown sugar & vanilla, macerated with fresh red berries topped with lemon iced sherbet & drizzled in a seductive passion fruit syrup

Smoked Salmon Lying on a Chive Blini

Surrounded by a cucumber, lemon & fine herb salad, kissed with a walnut crème fraîche

Main Course

Thyme & Garlic Marinaded Medallions of Beef

Relaxing on a smoked bacon rosti married together with a wild mushroom pancetta & horseradish cream with green beans & fondant potatoes

Pan-roasted Corn-fed Chicken

On a bed of comforting spring greens with creamy Dauphinoise potatoes & a partnering of beurre blanc & sticky red wine juices

Pan-fried Sea Bass

On a bed of parsnip purée with roasted new potatoes, green beans & vanilla essence

Butternut Squash, Wild Mushroom & Pine Nut Casserole

In an opulent champagne, garlic & herb cream sauce served collectively in a crisp filo basket on a base of roasted root vegetables

Desserts

Marshmallow & Mixed Berry Pavlova

Perfumed with Cointreau Chantilly cream and red berry coulis

Orange and Cardamom Scented Crème Brûlée

With orange & vanilla shortbread biscuit

Brioche and Raisin Bread & Marmalade Pudding

Scented with Madagascan vanilla pods

Dark Chocolate Fudge Pots

With a blueberry & cassis crème fraîche and a tuile biscuit

Selection of Fine Cheeses

With red onion marmalade, grapes, celery & selected biscuits

Coffee & Petit Fours