

**Valentines Dinner**  
**Sunday 14<sup>th</sup> February 2010**

**Accompanied by Pianist Rod Coope**  
**Well Known at Bettys Tea Rooms**  
**Harrogate & York**

Amuse Bouche

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**Half a Dozen Rock Oysters**  
simply served on ice with lemon & shallot vinegar

**Pan-Fried King Scallops**  
pea puree, crispy pancetta, shallot & mint sauce

**Warm Salad of Roast Quail**  
with roast chestnuts, calvados & grape dressing

**Fresh Picked Cornish Crab**  
with tomato jelly & a homemade mayonnaise

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**Cream of Jerusalem Artichoke Soup**  
with truffle oil

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**Strawberry Martini Sorbet**

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**Pan-Fried Halibut Steak**  
on a fresh crab, scallop & corn fritter with a lobster cream sauce

**Grilled Fillet of Yorkshire Beef**  
pan-fried foie gras, girolle mushrooms, artichoke puree & a rich port sauce

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**Pre-Dessert**

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**Hot Cinnamon Souffle**  
warm apple sauce & damson ripple ice cream

**Selection of Miniature Chocolate Desserts**

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**Coffee & Petit Fours & Fudge**

**£35 per person**  
**Dinner, Bed & Breakfast £120 per couple**  
**8 Course Gourmet Dinner**  
**6.00pm to 9.30pm**