

SATURDAY
11 FEBRUARY

TUESDAY
14 FEBRUARY

Valentine's Menu 2017



FOUR COURSES £29.95

APPETIZER

A Selection of Amuse Bouche to share

STARTERS

King Scallops wrapped in Speck Ham, sat on a White Onion Puree and finished with a Chorizo Crumb

Parma Ham, Asparagus served with a Poached Egg and Pancetta & Garden Pea Veloute Sauce

Garlic Mushroom and Dolcelatte Bruschetta ^(v)

Buffalo Mozzarella, Sicilian Caponata and Sweet Balsamic ^(v)

Soup, Leek, Sweet Potatoes, Cannellini Beans and Sweet Potato Crisps ^(v)

Salmon and Leek Fish Cake, Served with a Tomato and Chilli Jam ^(v)

MAIN COURSES

Homemade Smoked Salmon & King Prawn Ravioli with a Mascarpone and Dill Sauce
Steamed Sea Bass Fillet en Papillotte with Mussels, Samphire, Cherry Tomato, White Wine, Capers, Pak Choi, Carrots and New Potatoes

Fillet of Beef Wellington, Wild Mushroom and Paté Wrapped in Puff Pastry served with Fondant Potato and Baby Broccoli Finished with a Light Gravy Jus

Corn-Fed Chicken Supreme stuffed with Porcini Mushroom served on Pancetta Risotto
Vegetable Risotto with Asparagus and Grilled Goat Cheese ^(v)

Duck Confit - Slow Cooked Duck Leg served with Roasted Butternut Squash and sautéed Savoy Cabbage scented with Caraway and finished with a Grand Marnier Sauce

DESSERT

A Platter Selection of Home Made Desserts to Share

FILTRO D'AMORE COCKTAIL £5
(Prosecco, Rum and Strawberry Puree)

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