

St Valentine's Day at Lena Restaurant

14th February 2012

Lena offers a complimentary glass of prosecco

Live "Romantic" music downstairs at Lena

£29 per person

Starters

Sautéed Wild mushrooms -with a poached egg and winter black truffles, served with crisp
bread

Stuffed squid - squid ink risotto & marinara sauce.

3 Dorset rock oysters - served with shallot vinegar

Main dish options

Char-grilled Scottish sirloin tagliata- with a red wine jus, rocket leaves and Parmesan

Homemade ravioli -filled with aubergine and Scamorza cheese, roasted tomato sauce (v)

Salmon fillet-Pan roasted with garlic and olive oil mash, salsa verde

Dessert options

Chocolate fondant - with mint ice cream.

Prosecco Zabaglione - with seasonal berries and a blueberry tuile.

Created by Head Chef Anacleto Baldi Fiorello