



## Valentine's Day 2010

£49.50 for three courses

### A glass of Prosecco

#### Starters

Leek, mussel & clam broth

Goose rillettes, pickles & toast

Baked salsify, Parmesan

Sea kale, sauce mousseline

#### Mains

Suppli, spinach & fennel

Featherblade of beef, carrots, beetroot & horseradish cream

Turbot ( and/or brill ) artichokes & gremolada

Lamb chops, parsley & anchovy sauce

#### Desserts

Petit pot au chocolat

Poached pear, hazelnut cake, caramel & custard

Rhubarb jelly, ice cream

A plate of British cheese

Your bill will be left open to leave gratuity at your discretion  
Blueprint Café complies with the hospitality industry's voluntary code of practice  
For parties of 8 and more a 12.5% service charge will be added to the bill  
Prices include VAT at the prevailing rates



