



## Valentine's Dinner at Home

Enjoy a romantic 5 course Valentine's Day Dinner supplied with simple reheating instructions for the best restaurant quality dishes from your favourite Italian.

### Amuse bouche

Russian caviar (10gr) homemade blinis, whipped cream cheese

*(Blinis to be re-heated in the oven for 5 mins at 180 degrees)*

### Starter

Tiger prawns Cocktail, Marie Rose sauce

*(To be seasoned at home, we provide you with the dressing)*

### Primo

Seafood ravioli, lobster bisque

*(Ravioli to be cooked in boiling water for 2 mins, lobster bisque to be re-heated in a pan, chopped parsley to serve)*

### Secondo

Seabass fillet in "Cartoccio", green beans, black olives, capers, cherry tomato

*("Cartoccio" to be cooked in the oven at 180 degrees for 14 mins)*

OR

Renaissance style breast of duck with an orange sauce

*(Duck breast to be pan-fried on the skin until nice and crispy, then 5 mins in the oven at 180 degrees. Orange sauce to be reheated in a saucepan. Mashed potato to be reheated for 4 mins in a saucepan, mixed greens in the oven for 4 mins 180 degrees)*

### Dessert

Chocolate fondant, Chantilly custard

*(Chocolate fondant to be cooked in the oven for 8 mins at 180 degrees, the sauce to be kept in the fridge and served cold)*

### Petit four

Chocolate truffle selection

**£70pp for 5 courses**

Call:- 01628 788500/788502 or email [campagna@caldesi.com](mailto:campagna@caldesi.com) to pre-order yours.