



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 duck breast 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

Call:- 07534 986707 or email antonio@caldesi.com to pre-order yours.