

Valentines Dinner

Saturday 11th February and Tuesday 14th February

Roasted red pepper and vine tomato soup
finished with balsamic love hearts

Home smoked duck breast
rocket, raspberry vinaigrette

Seared scallops, confit pork belly
cauliflower puree, trealy farm black pudding

Toasted English muffin, asparagus spears
soft poached egg, hollandaise sauce



Pan-fried sea bass

Crab risotto, saffron scented new potatoes

Roasted fillet of beef
truffle oil mash, fine green beans, red wine jus

Poached stuffed supreme of chicken with asparagus mousse
crushed new potatoes, whole grain mustard cream

Roasted butternut squash , lemon, thyme and pea risotto
parmesan and pea shoots



Passion fruit creme brulee

Chocolate cheesecake, honeycomb ice cream

Trio of chocolate

Mousse, brulee, cheesecake

Loveheart shortbread

Mascarpone cheese, fresh strawberries, coulis

West Country cheese's
celery and fig jelly

£39.50 per person