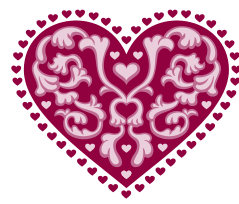




Valentine's Dinner



Wednesday 14th February 2018

Four Courses £38.00 per person and a treat for the ladies.

Served at the table – Amuse Bouche



Starters



A Perfect Marriage – Velvety Soup of Green Pea and Mint finished with Homemade Yoghurt

A Taste of the Orient – Little Fishcakes of Fresh Devon Crab mixed with Thai Spices on a Fennel Salad

Pressed Together - Flakes of Chicken, Herbs and Parma Ham with Tarragon Mayonnaise and Pickled Mushrooms

Spice up Your Life – Shortcrust Pastry Tart with Curried Parsnips topped with Gruyere Cheese, Homemade Mango Chutney, Toasted Cashews



Main Courses



A Bit of a Hunk – Roast Beef Fillet on Garlic Creamed Mushrooms, Parmesan Dauphin Potatoes And Curly Kale

Tender Moments – Slow Cooked Duck Confit, With Boulangere Potatoes, Parsnip Puree and a Chorizo Jus

Something Fishy Going on – Roast Skrei Cod on a Red Pepper Relish with Roquette Pesto and Crispy Polenta

Red Satin Sheets – Beetroot and Chive Risotto topped with Crumbled Goats Cheese and Lemon Oil



Desserts



Honeymoon on a Tropical Beach – Passion fruit Parfait, Vanilla Compressed Pineapple and Pineapple and Bacardi Mousse

Food of Love – Dark Chocolate Quenelle with Candied Banana and Chocolate Crumble

A Foreign Affair – Tonka Bean Crème Brûlée with Fresh Strawberries, Stem Ginger Ice cream and Shortbread

A Cool Italian- Homemade Ice Cream with Amaretto and Hot Espresso

The Perfect Gentleman -A Selection of Fine British Cheeses



To Follow



Aroma Tea or Coffee served with Homemade Petit Fours - £3.30

Valentines Fizz Special – Treat yourself to a bottle of Prosecco for only £26 , 125ml glass - £5.50
Fizz cocktail - £6.50 Served with either Cassis, Peach or Strawberry liqueur

(ALL FRESH PRODUCE SUBJECT TO CHANGE AND AVAILABILITY)