

VALENTINES

Menu

£29
per person

COCKTAIL ON ARRIVAL

STARTERS

Celeriac & Wild Garlic Soup
Ham and parmesan croquette

House Cured Salmon
Beetroot jelly, lime snow, herb salad

Goat's Cheese Bonbons
Chorizo and redcurrant jam

Heritage Tomato Salad, Sherry Vinegar Dressing
Shallot puree, leek ash

Taste of the Sea (to share)
Smoked salmon, prawns, Devonshire crab, tiger prawns,
Parmesan and baby gem salad, warm mussels in a saffron dressing

MAINS

Garlic And Thyme Infused Lamb Sirloin
Lamb bonbons, celeriac fondant, red wine glaze

Roast Sirloin of Beef
Yorkshire pudding, port and juniper sauce

Pan Fried Chicken Supreme
Textures of Parsnip, Cep mushrooms, merlot jus

Thyme Roasted Pork Tenderloin
Crispy apple and potato dauphinoise, Devonshire cider jus

Hay Smoked Duck Breast
Herb crushed sweet potato, rainbow chard and a lightly smoked duck jus

Wild Herb Crusted Cod
Pea puree, lemon oil mash, beurre blanc

Sweet Potato Gnocchi
Roasted red pepper, spinach, parmesan wafers

SWEETS

Trio of Desserts
Passion Fruit Sorbet | Chocolate Ganache, | Millefeuille of Pistachio and Strawberry

Tasting of Strawberries & Chocolate (to share)
Strawberry Champagne jelly, salted caramel chocolate pot,
Strawberry posset

West Country Cheeses Board
Homemade chutney and pickles

Trio of Luxury Ice Creams
Vanilla, strawberry, chocolate, caramel, mint chocolate chip