

Valentines Candlelight Dinner

£28.50

Complimentary raspberry Bellini cocktail on arrival

Amuse bouche

Mushroom and tarragon veloute

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Slow roasted tomato and red pepper soup garnished with black olives

Smoked salmon blinis with dill crème fraiche and a salad of baby cresses

Chicken liver and duck foie gras parfait on toasted brioche with orange jelly, fig compote

Pea risotto with shallots, white wine and fresh mint

Trio of melon with a strawberry and black pepper soup

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Whole baked plaice with fresh capers and a baked lemon dressing, soft herb salad

Chargrilled extra mature sirloin steak with a port and shallot reduction

Wild mushroom, feta cheese and tarragon filo parcel
served with wilted spinach and a roasted garlic cream sauce

Breast of Gressingham duck with a rich cherry and Madeira jus

Roast rump of lamb garnished with asparagus, confit garlic and red wine jus

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Lemongrass granita

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Lemon tart with Chantilly cream and a lime and mint syrup

Vanilla ice cream

Topped with Pedro Ximenez soaked raisins and espresso coffee

Rhubarb and ginger crumble

Served with vanilla ice cream

Royal cheeseboard to share

Cornish yarg, devon tickler mature cheddar, somerset brie, wensleydale with cranberries,
apple, celery, homemade chutney and bath oliver biscuits

Chocolate plate to share

Marshfield chocolate ice cream, chocolate brownie, white chocolate mousse and chocolate crumble

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Coffee and petit fours

