

VALENTINE'S DINNER MENU

FRIDAY 14TH FEBRUARY 2025

CANAPÉS

Served in the bar and lounge pre dinner

CARROT, RED PEPPER AND BUTTERBEAN SOUP V

Double Cream

CHICKEN LIVER PARFAIT

Toasted Brioche, Fruit Chutney

BEETROOT CURED SALMON

Cucumber Relish, Salad Cream, Micro Herb Salad

BLUE CHEESE MOUSSE V

Red Wine Poached Pear, Pistachios, Micro Herb Salad

CRAB AND GRAPEFRUIT

Caviar Mayonnaise

CHAMPAGNE SORBET VE

FILLET OF BEEF

Baby Gem Lettuce, Hollandaise Sauce, Red Wine Jus

DUCK BREAST

Celeriac Puree, Cabbage, Orange Jus

LOIN OF LAMB

Harissa Braised Lamb, Kale, Lamb Jus

FILLET OF HAKE

Artichoke Puree, Crayfish and Samphire Butter

MUSHROOM, CELERIAC AND KALE WELLINGTON VE

Tomato and Thyme Jus

BOULANGERE POTATO, ROASTED CARROTS,
LONG STEM BROCCOLI, FINE GREEN BEANS
OR

MIXED LEAF SALAD AND NEW POTATOES

STRAWBERRY MOUSSE

Strawberries, Meringue

CHOCOLATE CARAMEL MOUSSE

Raspberry Cream, Raspberries

PEAR AND THYME FRANGIPANE V

Vanilla Ice Cream

SELECTION OF CHEESES SERVED WITH BISCUITS, CHUTNEY AND GRAPES V

Devon Blue, Godminster Organic Cheddar, Sharpham Elmhirst,
Ticklemore Goats Cheese

FILTER COFFEE AND PETIT FOURS

VEGETARIAN (V) VEGAN (VE)

Please inform us of any food allergies
or special dietary requirements.

£50 PER PERSON

Price Inclusive of VAT.
Menu is subject to change.