

Valentine's Menu 2018

£75 PER PERSON

Arrival Cocktail

We have created a choice for both ladies and gents

AMUSE BOUCHE

JERUSALEM ARTICHOKE VELOUTE

STARTERS

SPICED CHICKPEA FRITTER, PICKLED CARROT & CUCUMBER SALAD, TAMARIND DRESSING

CORNISH CRAB, CRUSHED AVOCADO, TOASTED SOURDOUGH

WHISKY CURED SALMON, BEETROOT RELISH, DILL YOGHURT

STEAMED MUSSELS, COCONUT, CHILLI, LEMONGRASS, CORIANDER

HAM HOCK & FOIE GRAS TERRINE, FIG & DATE JAM, BRIOCHE

MAINS

TWICE BAKED CHEESE SOUFFLE, TRUFFLE GLAZE, SPINACH, SAUTEED MUSHROOMS

ROAST COD FILLET, AROMATIC BROTH, SOY, SPRING ONIONS & CHILLI

SEA BASS FILLET, BRAISED FENNEL & LEEKS, SHELLFISH BISQUE, TARRAGON OIL

ROAST GUINEA FOWL BREAST, FONDANT POTATO, CREAMED LEEKS

RIB EYE STEAK, TRUFFLE MASH, TENDERSTEM BROCCOLI, BORDERLAISE SAUCE

BLACK TIGER PRAWNS 600G BETTS FARM LEAF SALAD, CHIPS (FOR TWO TO SHARE)

DESSERTS

GYPSY TART, CREME FRAICHE SORBET

MILK CHOCOLATE TORTE, HAZELNUT, MILK ICE CREAM

LEMON POSSET, AMARETTO SOAKED CLEMENTINES, POPPY SEED TUILLE

PISTACHIO CAKE, TOASTED MERINGUE, CHOCOLATE SORBET

SPICED GINGERBREAD, POACHED PEAR, STEM GINGER ICE CREAM

CHEESE

CORNISH YARG, FENNEL CRACKERS & CHUTNEY