



Valentine's Menu 2014
Friday 14th – Saturday 15th February
£ 37.50 per person

Canapé poached oyster with champagne sabayon gratin



Poached lobster and crab cocktail, chilli sweetcorn relish, herb crouton

Ballotine of Creedy Carver duck, poached kumquats, crisp bread

Dry aged beef carpaccio, pickled shimeji mushroom, walnut praline (gf)

Terrine of Cheltenham beetroot, goats curd,, hazelnut, radish (v) (gf)

Seared Cornish scallops, artichoke, raisen puree, banyuls dressing (gf)



Black olive crusted saddle of milk fed lamb, pomme anna, wilted spinach, red pepper jus gras

Seared fillet of seabass, shellfish risotto, confit fennel (gf)

Mille feuille of wild mushroom and artichoke, puy lentil and balsamic dressing (v)

Poached breast of free range chicken, pomme puree, poached leeks, thyme jus (gf)

Seared fillet of 28 day aged beef fillet, fondant potato, swiss chard, truffle hollandaise gratin (gf)



Dark chocolate fondant, salted caramel, blood orange sorbet

Passionfruit and white chocolate delice, pineapple ice cream

Mille feuille of strawberries and cream prosecco jelly

Champagne, rose water and raspberry macaroon

Cornish cheese selection, brie and champagne mousse, toasted walnut bread, quince
[or as extra course + £7.50]

