

Seasons

VALENTINE'S MENU

£35
per person

TOMATO & RED PEPPER SOUP (V)

Chive and goats cheese mousse

HERITAGE BEETROOT & FETA SALAD (V)

Citrus herb dressing and wild cress

PRAWN & CRAYFISH SALAD

Heirloom tomatoes, baby gem, bloody Mary mayonnaise

MINI FRUIT DE MAR TO SHARE

Mussels, clams, oysters, langoustines, sour dough and herb oil

RABBIT & SMOKED BACON TERRINE

Homemade salad cream and textures of carrot



CHAMPAGNE SORBET (V)

LOBSTER THERMIDOR



BEEF FILLET Tournedos Rossini

Roasted garlic mashed potato, rainbow chard, port wine jus, 'Seasons' house vegetables

PAN FRIED MEDALLIONS OF PORK

Sage mashed potato, sausage bon bon, apple calvados cream, 'Seasons' house vegetables

PAN FRIED LOIN OF VENISON

Mini game pie, roasted salsify, redcurrant jus, 'Seasons' house vegetables

PAN FRIED DUCK BREAST

Fondant potato, caramelised orange, orange and grand marnier jus, 'Seasons' house vegetables

OVEN BAKED FILLET OF HALIBUT

White bean and tomato ragu, herb foam, 'Seasons' house vegetables

WILD MUSHROOM AND TRUFFLE RISOTTO (V)

Parmesan crisps



WARM CHOCOLATE FONDANT

Vanilla ice cream

STRAWBERRIES & CHOCOLATE DESSERT TO SHARE

Chocolate Pot | Strawberry Bavarois | Strawberry & Champagne Jelly

LEMON CURD & PASSIONFRUIT TRIFLE

FRESH FRUIT SALAD

West Country clotted cream or pouring cream

AWARD WINNING 'YARDE FARM' ICE CREAMS

3 scoops of either vanilla, chocolate, strawberry, salted caramel, mint chocolate, honeycomb or lemon sorbet

CHEESE BOARD TO SHARE

A selection of Devon cheeses with savoury biscuits, grapes, celery, walnuts and caramelized onion chutney



FRESHLY FILTERED COFFEE