

Seasons

VALENTINE'S MENU

A GLASS OF PROSECCO ON ARRIVAL



SWEET POTATO AND BUTTERNUT SQUASH SOUP (V)

Artisan bread

POMEGRANATE AND FETA SALAD (V)

Lemon and Dijon mustard dressing

SMOKED SALMON AND CRAB ROULADE

Rocket and endive salad, sauce vierge

CHICKEN AND SMOKED BACON TERRINE

Lightly toasted bruschetta, caramelised onion chutney



CHAMPAGNE SORBET (V)

LOBSTER BISQUE



BEEF WELLINGTON

Truffle mash, fine beans, rich madeira jus

CREEDY CARVER DUCK BREAST

Confit duck leg croquette, turned vegetables, Grand Marnier reduction

OVEN BAKED HALIBUT

Parma ham, crispy sage, wilted spinach, white wine cream

PAN FRIED MEDALLIONS OF PORK

Colcannon mash, pan fried black pudding, apple and calvados jus

PAN FRIED LAMB SIRLOIN

Fondant potato, sticky red cabbage, poached baby pear, red wine glaze

WILD MUSHROOM AND THYME RISOTTO (V)

Parmesan crisps



ASSIETTE OF CHOCOLATE

Chocolate and strawberry fondant, salted caramel cup,
white chocolate and strawberry parfait

FRESH FRUIT BOARD

Blood orange, kiwi, blueberries, pineapple, pear, lemon sorbet

STRAWBERRY AND WHITE CHOCOLATE CREME BRULEE

Chocolate chip shortbread

LEMON AND PASSION FRUIT POSSET

Edible flowers

AWARD WINNING `YARDE FARM` ICE CREAMS

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

WEST COUNTRY CHEESE AND BISCUITS

Sharpham Brie, Hawkrigde Blue, Quicques Mature Cheddar, Vulscombe goat's cheese
Served with savoury biscuits, grapes, celery, walnuts, caramelised onion chutney



COFFEE AND MINTS

