



Valentines Night Menu

To Start

Roasted red pepper and cherry plum tomato soup, with crusty bread.

Berkshire mushroom, golden crumbed. Baked and stuffed with Long Clawson stilton on a garlic butter crostini.

Smoked Salmon and crayfish with marie rose on baby Gem hearts.

Moroccan "Boureks" chicken spinach and brie, wrapped in a golden fried filo parcel with dressed mixed leaves.

Main Course

Grilled seabass fillet on herb crushed new potatoes, served with Moroccan salsa.

Cornfed chicken supreme stuffed with wild mushrooms and asparagus.
Served with baby vegetables.

Fillet of Venison with grilled baby vine tomatoes dauphinoise potato,
baby vegetables and Madeira wine jus.

Grilled Somerset Goats cheese, aubergine, tomato and pepper stack with a tomato pesto sauce and rocket salad.

Desserts

Chocolate brownie with vanilla pod ice cream

Apple and Rhubarb crumble with custard or vanilla ice cream

Strawberry Crème Brûlée, with shortbread.

Cheese board, Saxon mature cheddar, Clawson Stilton, Cranberry Wensleydale and Cornish Brie served with a selection of crackers
(£2.50 supplement)

Three courses with bubbles on arrival £36.00 per person

For bookings contact 01753 645672. www.theblackwoodarms@gmail.com