



Valentine's Day Set Menu

14th February 2019

Two courses... £17.95, Three courses... £19.95

"There is no sincerer love than the love of food." George Bernard Shaw

Starter

Smoked duck and balsamic strawberry salad, toast almonds

Pea and mint soup, baguette and butter, pea shoots (*ve**, *gf**)

Duck and Champayne terrine, plum chutney, baby leaf salad

King prawns, garlic and chilli butter, charred lemon, toasts

Main

Chicken supreme, blackberry jus, mash potatoes, green vegetables

Bouillabaisse, classic French fish stew, prawns, mussels, haddock and salmon in a fish stock, tomato and star anise broth with saffron potatoes

Bœuf à la Bourguignonne, slow cooked beef in Burgundy with mushrooms, pearl onions, smoked bacon, parsley mash and green vegetables

Three-cheese risotto, mascarpone, mozzarella and parmesan, pea shoots, parmesan crisp

Vegan bhuna masala, a medley of root vegetables in a medium spiced tomato curry, almond basmati, poppadum, mango chutney

Pudding

Strawberries and hot-chocolate dip

Classic vanilla crème brûlée, raspberries, shortbread

Deep filled baked 'New-York' style cheesecake, red berry coulis, strawberries

Tart au citron, classic lemon tart, raspberries, cream

Cheese course

Devonshire Cheeseboard sharer – Devon Oke Cheddar, Sharpham Brie, Devon Blue. Served with oat cakes, walnuts, celery, chutney and grapes... £9.95 per person (*supplement £5pp if required instead of set desserts*)