



Valentines Dinner 2010

Served on the 12th, 13th and 14th February 2010

A Demi-Tasse of Roasted Tomato and Basil Soup



Roast Breast of Wood Pigeon
Mushroom Salsa, Braised Cabbage

Home Cured Beetroot Salmon
Horseradish and Chive Dressing, Gaufrette Potatoes, Mixed Leaves

Twice Baked Red Pepper and Goats Cheese Soufflé
Roquette, Parmesan Crisps, Pesto (V)



Roasted Rump of Marinated Local Lamb
Fondant Potato, Spring Greens, Roast Carrots, Garlic Red Wine Jus

Grilled Fillet of Sea Bream
Saffron Risotto, Sun Blushed Tomato and White Wine Sauce

Gateaux of Mediterranean Vegetables
Spinach Mousse, Vierge Dressing (V)



Bitter Dark Chocolate Tart
Kumquat Marmalade, White Chocolate Sauce

Iced Passion Fruit Parfait
Blood Orange Jelly, Almond Tuille

Selection of Luxury Ice Creams and Sorbets

Mixed West Country Cheese Board, Biscuits, Home-Made Chutney



Valentines Dinner Menu price £21.00 including VAT
Freshly Ground Coffee, Decaf Coffee, Tea and Herbal Infusions @ £2.50 per person